

delish

AIR FRYER MADE EASY

75+

**GUILT-FREE
SUPER-FAST
RECIPES**
Inside!

27

**Surprising Foods You
Didn't Know
You Could Air-Fry**

**CRISPY
SWEET POTATO
FRIES PG. 52**

**INCREDIBLE
"FRIED"
CHICKEN
PG. 36**

**THE BEST
CORNBREAD
PG. 55**

HEARST
specials



**SPICY CHICKEN
TAQUITOS PG. 83**

delish

AIR FRYER MADE EASY

LETTER FROM THE EDITORS



There is no room in the Delish test kitchen for single-use appliances. No avocado slicers, no olive pitters, no salad spinners for us. Space is a commodity and the last thing we want to bump into when we're looking for a spatula is a pair of pizza scissors. (Yes, they exist.)

So when an air fryer first made its way into our kitchen, we were suspicious. Would it fall into the category of dreaded unitasker, eventually finding its way to the company's free table? Its promise of lighter, healthier fried foods seemed noble enough. But we cannot survive on fried foods alone—trust us, we've tried.

Thankfully, the air fryer proved us very wrong. Sure, it's great at tackling the classic fried foods, as evidenced in our ethereally crisp Buttermilk Onion Rings [pg 22] and perfectly crunchy Best-Ever Cannoli [pg 63]. But it's great for so much more than that! We love how it cooks proteins—our Brown Sugar-Glazed Salmon [pg 34] is perfectly tender on the inside, with an enticingly delicate outer crust. Our Perfect Crispy Bacon [pg 81] is just that—the crispiest, most perfect bacon ever. Thanks, air fryer!

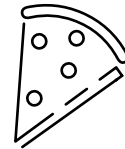
Even more surprising is how it handles veggies. Our Bang Bang Cauliflower [pg 45] comes out perfectly “roasted,” and can be made in the time it would take us to preheat our oven. The same can be said for Brussels Sprout Chips [pg 53], which we could easily crush in one sitting.

The air fryer earned its spot in our kitchen, and we think it's well deserved—give these recipes a shot and we think you'll agree. Happy “frying”!

XO, TEAM DELISH

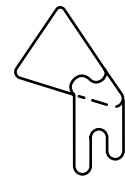
EVERYTHING YOU NEED TO KNOW ABOUT YOUR AIR FRYER

Whether your air fryer has a ton of fancy presets (like fry, dehydrate, roast, broil) or simply offers temperature and time controls, we promise you can make every single recipe in this cookbook. Trust us, we did a *lot* of testing to make sure of it. Below are some helpful tips we picked up along the way.



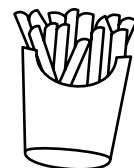
Preheating is unnecessary. Unlike the oven, you don't need to wait forever for your air fryer to come to temperature. Just throw your food in the basket, set the temperature, and let it go.

You need to cook in batches. In 99% of air-fryer recipes, you want to make sure that the food is in a single layer to ensure that everything cooks evenly. Just like with roasting, overcrowding leads to less-than-crispy results. Heads up! Basket sizes vary greatly and will affect how many batches you'll need to cook.



Parchment paper is an air-fryer basket's BFF. Most air fryers have grates or holes on the bottom, and that makes wet battered foods tricky—they get stuck and create a mess. The fix: parchment paper.

Oil is almost always unnecessary. You don't need oil (or butter!) for crunchy results. Our “Fried” Pickles (page 15) and Coconut Shrimp (page 31) prove this. Oil, however, is helpful for adding a deep golden hue. It's 100% up to you if you want to use it.



You can cook *almost* anything. We're serious. We had only a few memorable fails (R.I.P. Air Fryer Cheesecake Egg Rolls.) Air-fried foods that we're obsessed with? Vegetables, panko-breaded everything, steak, chicken, pork chops, salmon, and even, molten chocolate cake!

CONTENTS



CHAPTER ONE AMAZING APPS

- 7** Toasted Ravioli
- 9** Antipasto Egg Rolls
- 10** Cauliflower Tots
- 11** Best-Ever Crab Cakes
- 12** Crispy Mozzarella Sticks
- 14** Bacon Avocado Fries
- 15** "Fried" Pickles
- 17** Copycat Bloomin' Onion
- 18** Cumin Chicken Meatballs
- 19** Crab-Artichoke Stuffed Mushrooms
- 20** Cool Ranch Chickpeas
- 22** Buttermilk Onion Rings
- 23** Salami Chips

CHAPTER TWO THE MAIN EVENT

- 25** Air-Fryer Pizza
- 26** Fish & Chips
- 28** Paprika-Parmesan Pork Chops
- 29** Sticky Asian Chicken Thighs
- 30** "Rotisserie" Chicken
- 31** Coconut Shrimp
- 33** Parmesan Crusted Chicken
- 34** Brown Sugar Glazed Salmon
- 35** Rib Eye Steak With Garlic-Herb Butter
- 36** "Fried" Chicken
- 37** The Perfect Cheeseburger
- 38** Cheesy Beef Empanadas
- 40** BBQ Lime Chicken Tacos
- 41** Herb Turkey Breast

CHAPTER THREE SUPER SIDES

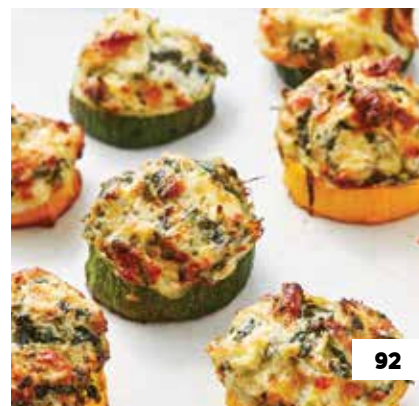
- 43** Mexican Street Corn
- 45** Bang Bang Cauliflower
- 46** Zucchini Fries
- 47** Cajun Spice Potatoes
- 48** Parmesan-Crusted Cauliflower
- 49** Twice-Baked Potatoes
- 51** Vegetable Medley
- 52** Sweet Potato Fries
- 53** Brussels Sprout Chips
- 54** Zucchini Cakes
- 55** Best-Ever Cornbread
- 56** Green Bean Casserole Bundles



61



76



92

CHAPTER FOUR

DREAMY DESSERTS

- 59** Peanut Butter–Chocolate Molten Cakes
- 61** Cinnamon Sugar Chips
- 62** Zucchini–Chocolate Chip Cookies
- 63** Best–Ever Cannoli
- 64** Bloomin' Apples
- 66** Brownie For Two
- 67** Perfect S'mores
- 68** Cinnamon–Apple Chips

CHAPTER FIVE

BEST-EVER BRUNCH

- 71** Cinnamon Rolls
- 73** Banana Pancake Dippers
- 74** Best–Ever Biscuits
- 75** French Toast Sticks
- 76** Fluffy Yeast Donuts
- 78** Breakfast Bombs
- 79** Sausage Balls
- 80** Honey & Coconut Granola
- 81** Perfect Crispy Bacon

CHAPTER SIX

PARTY TIME

- 83** Spicy Chicken Taquitos
- 85** Crispy Buffalo Wings
- 86** Ranch Sweet Potato Chips
- 87** Pasta Chips
- 89** Bacon Parmesan Crackers
- 90** Jalapeño Poppers
- 91** Fried Mashed Potato Balls
- 92** Spinach Artichoke Zucchini Bites
- 93** Bacon–Wrapped Pickles
- 94** Homemade Tater Tots



CHAPTER ONE

AMAZING APPS

TOASTED RAVIOLI

SERVES 6 | TOTAL TIME: 1 HR

2 large **eggs**
½ c. **milk**
1 c. **Italian bread crumbs**
¼ c. freshly grated **Parmesan**, plus more for serving
Kosher salt
Freshly ground **black pepper**
1 lb. **frozen ravioli**
Marinara, for serving

1. Line a large baking sheet with parchment paper. In a shallow bowl, whisk together eggs and milk. In another shallow bowl, combine bread crumbs and ¼ cup Parmesan, and season with salt and pepper.
2. Working one at a time, dip ravioli in egg mixture then in bread crumbs, pressing to coat. Dip ravioli in egg mixture once more, place on baking sheet, and freeze until solid, 30 minutes.
3. Working in batches, place ravioli in a single layer in air-fryer basket and cook at 400° until golden, 7 minutes.
4. Sprinkle ravioli with Parmesan and serve with warm marinara sauce.

SWITCH IT UP!

Breakfast: Scrambled eggs + everything seasoning + crumbled bacon + cheddar

Cheeseburger: Ground beef + ketchup + mustard + American cheese + chopped dill pickles

Chicken Parm: Chicken tenders (halved) + marinara + mozzarella + basil

Thanksgiving: Leftover turkey + mashed potatoes + stuffing + cranberry sauce





ANTIPASTO EGG ROLLS

SERVES 12 | TOTAL TIME: 30 MIN

12 **egg roll wrappers**
12 slices **provolone**
12 slices **deli ham**
36 slices **pepperoni**
1 c. shredded **mozzarella**
1 c. sliced **pepperoncini**
¼ c. freshly grated **Parmesan**
Italian dressing, for serving

1. Place an egg roll wrapper on a clean surface in a diamond shape, then place a slice of provolone in the center. Top with one slice of ham, 3 slices of pepperoni, and a large pinch each of mozzarella and pepperoncini. Fold up bottom half and tightly fold in sides. Gently roll, then seal fold with a couple drops of water.
2. Working in batches, cook egg rolls at 390° until golden, 12 minutes, flipping halfway through.
3. Garnish with Parmesan and parsley, and serve with Italian dressing for dipping.

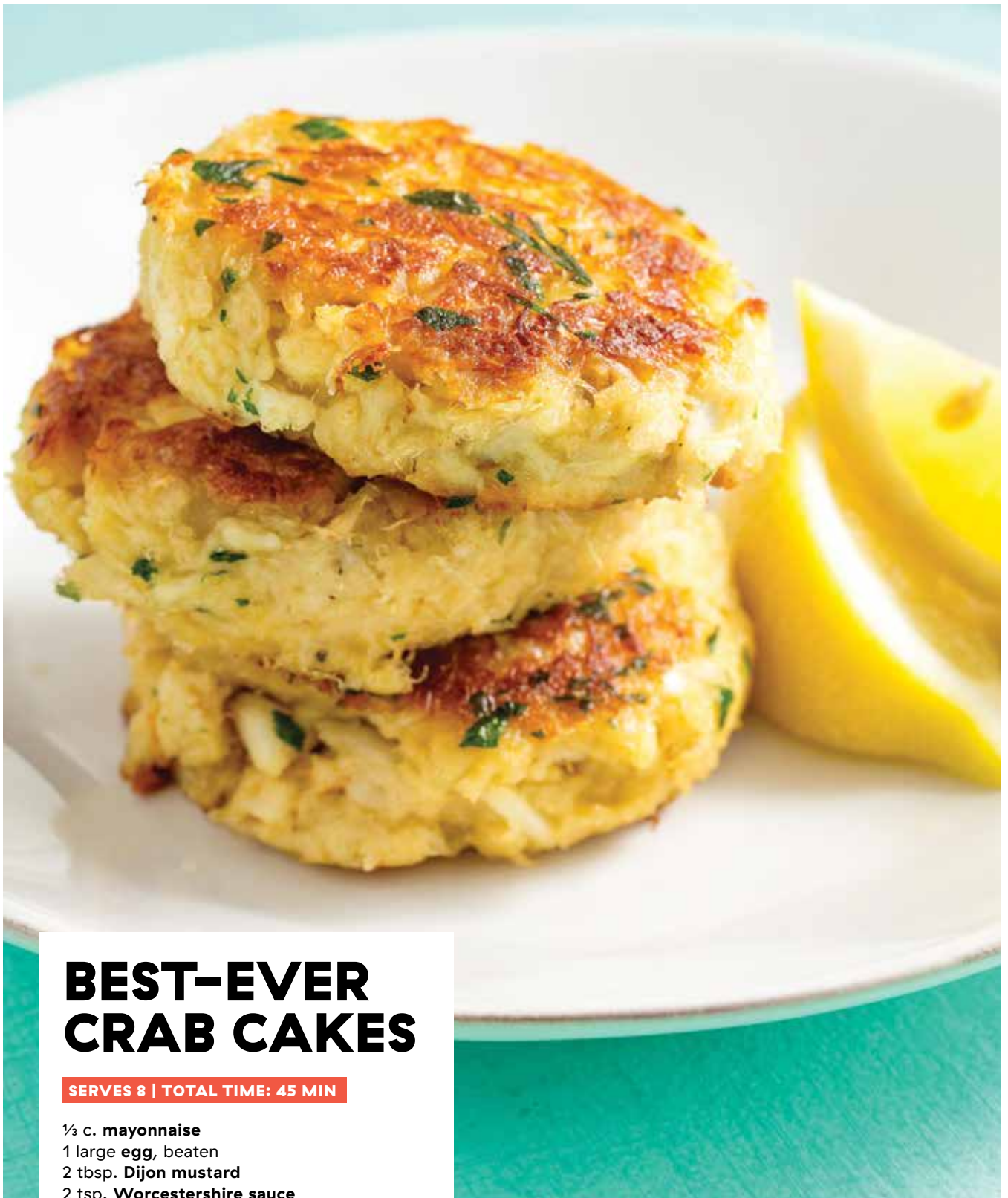


CAULIFLOWER TOTS

SERVES 6 | TOTAL TIME: 30 MIN

4 c. cauliflower florets, steamed (about ½ large cauliflower)
1 large **egg**, lightly beaten
1 c. shredded **cheddar**
1 c. freshly grated **Parmesan**
⅔ c. **panko bread crumbs**
¼ c. finely chopped **chives**
Kosher salt
Freshly ground **black pepper**
½ c. **ketchup**
2 tbsp. **Sriracha**

1. In a food processor, pulse cauliflower until finely chopped, then place on a clean kitchen towel and squeeze to drain water.
2. In a large bowl, mix together cauliflower, egg, cheddar, Parmesan, panko, and chives; season with salt and pepper to taste.
3. Using your hands, roll about 1 tablespoon of mixture at a time into a tater-tot shape. Working in batches, arrange tots in a single layer in air-fryer basket and cook at 375° until golden, 10 minutes.
4. Meanwhile, in a small serving bowl, stir together ketchup and Sriracha.
5. Serve cauliflower tots warm with spicy ketchup for dipping.



BEST-EVER CRAB CAKES

SERVES 8 | TOTAL TIME: 45 MIN

$\frac{1}{3}$ c. **mayonnaise**
1 large **egg**, beaten
2 tbsp. **Dijon mustard**
2 tsp. **Worcestershire sauce**
 $\frac{1}{2}$ tsp. **hot sauce**
Kosher salt
Freshly ground **black pepper**
1 lb. **jumbo lump crabmeat**, picked over for shells
 $\frac{3}{4}$ c. **panko bread crumbs**
2 tbsp. freshly chopped **parsley**
Cooking spray
Lemon wedges, for serving
Tartar sauce, for serving

1. In a small bowl, whisk together mayonnaise, egg, mustard, Worcestershire, and hot sauce; season with salt and pepper.
2. In a medium bowl, stir together crabmeat, panko, and parsley. Fold in mayo mixture, then form into 8 patties.
3. Grease air-fryer basket with cooking spray. Working in batches, add patties to air fryer and cook at 375° until golden and cooked through, 10 to 12 minutes.
4. Serve with lemon wedges and tartar sauce.

CRISPY MOZZARELLA STICKS

SERVES 6 | TOTAL TIME: 2 HR 25 MIN

6 ounces **mozzarella string cheese**

3 tbsp. **all-purpose flour**

2 large **eggs**, well-beaten

1 c. **panko bread crumbs**

Kosher salt

Freshly ground **black pepper**

Marinara, for serving

1. Place mozzarella in freezer until frozen solid, at least 2 hours.
2. Set up a breading station: Use three separate shallow bowls for flour, eggs, and panko; season panko generously with salt and pepper.
3. Coat frozen mozzarella sticks in flour, then dip in eggs, then in panko. Dip them once more in egg, then panko.
4. Arrange mozzarella sticks in an even layer in air-fryer basket and cook at 400° until golden and crisp on the outside and melty in the center, 6 minutes.
5. Serve with warm marinara on the side for dipping.







BACON AVOCADO FRIES

SERVES 24 | TOTAL TIME: 25 MIN

3 avocados
24 strips thin-cut bacon
¼ c. ranch dressing

PRO TIP!

Sketched out by hot avo? It's not as weird as you'd think. But know that these fries taste great at room temperature, too.

1. Cut each avocado into 8 equal wedges. Wrap each wedge with a strip of bacon, cutting bacon if needed.
2. Working in batches, arrange wedges in a single layer in air-fryer basket. Cook at 400° until bacon is cooked through and crispy, 8 minutes.
3. Serve warm with ranch dressing.



"FRIED" PICKLES

SERVES 4 | TOTAL TIME: 55 MIN

2 c. **dill pickle chips**
½ c. **bread crumbs**
¼ c. freshly grated **Parmesan**
1 tsp. **dried oregano**
1 tsp. **garlic powder**
1 large **egg**, whisked with 1 tbsp.
water

Ranch dressing, for dipping

1. Using paper towels, pat pickle chips dry. In a medium bowl, stir together bread crumbs, Parmesan, oregano, and garlic powder.

2. Dredge pickle chips first in egg, then in the bread crumb mixture. Working in batches, place pickles in a single layer in air-fryer basket and cook at 400° for 10 minutes.

3. Serve warm with ranch dressing.





COPYCAT BLOOMIN' ONION

SERVES 4 | TOTAL TIME: 45 MIN

FOR THE ONION:

1 large **yellow onion**
3 large **eggs**
1 c. **bread crumbs**
2 tsp. **paprika**
1 tsp. **garlic powder**
1 tsp. **onion powder**
Kosher salt

FOR THE SAUCE:

$\frac{2}{3}$ c. **mayonnaise**
2 tbsp. **ketchup**
1 tsp. **horseradish**
 $\frac{1}{2}$ tsp. **paprika**
 $\frac{1}{2}$ tsp. **garlic powder**
 $\frac{1}{4}$ tsp. **dried oregano**
Kosher salt

1. Slice off onion stem and set onion on flat side. An inch away from the root, cut downward into 12 to 16 sections, being careful not to cut all the way through. Flip over and gently arrange sections of onion into separate petals.
2. In a shallow bowl, whisk together eggs and 1 tablespoon water. In another shallow bowl, whisk together bread crumbs and spices. Dip onion into egg wash, then dredge in bread crumb mixture, using a spoon to fully coat.
3. Place coated onion in air-fryer basket and cook at 375° until golden, 20 minutes.
4. Meanwhile, make sauce: In a medium bowl, whisk together mayonnaise, ketchup, horseradish, paprika, garlic powder, and dried oregano. Season with salt.
5. Serve bloomin' onion with sauce for dipping.

CUMIN CHICKEN MEATBALLS

SERVES 4 | TOTAL TIME: 40 MIN

FOR THE MEATBALLS:

1 lb. **ground chicken**
1 large **egg**
½ c. freshly grated **Parmesan**
¼ c. **panko bread crumbs**
2 tbsp. **low-sodium soy sauce**
3 cloves **garlic**, minced
1 tsp. **ground cumin**
Kosher salt
Freshly ground **black pepper**
Pinch **crushed red pepper flakes**

FOR THE SPICY MAYO:

½ c. **mayonnaise**
2 tbsp. **hot sauce**
2 tsp. **honey**
½ tsp. **ground cumin**

1. Make meatballs: In a large bowl, combine chicken, egg, Parmesan, panko, soy sauce, garlic, and cumin. Season with salt, pepper, and red pepper flakes. Roll mixture into 16 meatballs.

2. Working in batches, arrange meatballs in a single layer in air-fryer basket. Bake at 400° until golden and cooked through, 12 minutes, flipping halfway through.

3. Meanwhile, make spicy mayo: In a medium bowl, combine mayonnaise, hot sauce, honey, and cumin.

4. Serve meatballs with spicy mayo for dipping.





CRAB- ARTICHOKE STUFFED MUSHROOMS

SERVES 5 | TOTAL TIME: 40 MIN

1 (8-oz.) block **cream cheese**, softened
1 c. shredded **Monterey jack**, divided
½ c. freshly grated **Parmesan**
1 (14-oz.) can **artichoke hearts**, drained and finely chopped
2 cloves **garlic**, minced
12 oz. **jumbo lump crabmeat**, picked over for shells
2 **green onions**, sliced, plus more for garnish
2 tsp. **Worcestershire sauce**
Kosher salt
Freshly ground **black pepper**
20 **button mushrooms**, cleaned, stems removed

1. In a large bowl, combine cream cheese, Monterey jack, Parmesan, artichoke hearts, garlic, crab, 2 green onions, and Worcestershire sauce. Season with salt and pepper.
2. Stuff mushrooms with mixture and arrange on a small baking sheet.
3. Working in batches, arrange 5 to 8 mushrooms in the air-fryer basket and cook at 360° for 10 minutes.
4. Garnish with green onions before serving.

COOL RANCH CHICKPEAS

SERVES 6 | TOTAL TIME: 20 MIN

2 (15-oz.) cans **chickpeas**, drained and rinsed
½ c. **extra-virgin olive oil**
2 tbsp. **ranch seasoning**

1. Dry chickpeas thoroughly with paper towels. In a large bowl, toss chickpeas with oil and ranch seasoning.
2. Place chickpeas in air-fryer basket and cook at 390° until golden and crisp, about 15 minutes.





SWITCH IT UP!

We know you ❤️ ranch seasoning, but these fun flavor variations are worth a shot, too.

- 2 tbsp. taco seasoning
- 2 tbsp. Cajun seasoning
- 1 tbsp. Italian seasoning + 2 tsp. garlic salt
- 1 tbsp. Old Bay + 1 tsp. lemon pepper
- 3 tsp. curry powder + 1 ½ tsp. kosher salt + 1 tsp. cayenne powder

BUTTERMILK ONION RINGS

SERVES 4 | TOTAL TIME: 45 MIN

1 c. **all-purpose flour**
⅓ c. **fine cornmeal**
¾ c. **cornstarch**
1 tsp. **baking powder**
1 tsp. freshly ground **black pepper**
¼ tsp. **smoked paprika**
1 large **egg**, lightly beaten
¾ c. **buttermilk**
¼ c. **seltzer**
2 large **Vidalia onions**, cut into ½"- thick rings
Cooking spray
Kosher salt
Ketchup, for serving
Mayonnaise, for serving

1. In a large bowl, whisk together flour, cornmeal, cornstarch, baking powder, pepper, and paprika. In a medium bowl, whisk together egg, buttermilk, and seltzer.

2. Thoroughly coat onion rings in flour mixture, then dip them in egg mixture. Shake off excess, then coat in flour mixture and in egg mixture again.

3. Line air-fryer basket with parchment paper and grease with cooking spray. Working in batches, arrange onion rings in a single layer in basket. Cook at 400° until golden, 8 to 10 minutes, and season with salt.

4. Serve hot with ketchup, mayonnaise, or both for dipping.



PRO TIP!

Any kind of onions will work here, but we use the Vidalia variety for a sweeter ring.

SALAMI CHIPS

SERVES 4 | TOTAL TIME: 30 MIN

½ lb. **salami**, sliced ¼" thick
½ c. **mayonnaise**
2 tbsp. **red wine vinegar**
1 tbsp. **parsley**, finely chopped
2 tsp. **Dijon mustard**
1 tsp. **dried oregano**
Kosher salt
Freshly ground **black pepper**

1. Place salami in a single layer in air-fryer basket and bake at 375° until crispy, 6 minutes.
2. Meanwhile, make sauce: In a medium bowl, whisk together mayonnaise, vinegar, parsley, mustard, oregano, salt, and pepper until smooth.
3. Serve salami chips with sauce on the side for dipping.





CHAPTER TWO

THE MAIN EVENT



AIR-FRYER PIZZA

SERVES 2 | TOTAL TIME: 10 MIN



All-purpose flour, for rolling out dough
2 (8-oz.) packages **pizza dough**
1 tbsp. **extra-virgin olive oil**, divided
 $\frac{1}{3}$ c. **crushed tomatoes**
1 clove **garlic**, minced
 $\frac{1}{2}$ tsp. **dried oregano**
Kosher salt
Freshly ground **black pepper**
4 oz **fresh mozzarella**, cut into $\frac{1}{4}$ " slices
Basil leaves, for garnish

1. On a lightly floured surface, use your hands to gently flatten one ball of dough into a circle about 8" in diameter, or slightly smaller than your air-fryer basket. Repeat with second ball of dough; brush each with oil. Transfer one dough round to air-fryer basket, oil-side up.
2. Make sauce: In a medium bowl, combine tomatoes, garlic, and oregano; season with salt and pepper. Spoon half the tomato mixture onto the center of pizza dough in basket, then spread in an even layer, leaving $\frac{1}{2}$ " border of outer crust bare.
3. Add half the mozzarella slices to pizza. Cook at 400° until crust is golden and cheese is melted, 10 to 12 minutes.
4. Using 2 pairs of tongs, remove pizza from air-fryer basket and garnish with basil leaves. Repeat with remaining ingredients.

FISH & CHIPS

SERVES 2 | TOTAL TIME: 30 MIN

1 lb. **cod**, cut into 4 strips
Kosher salt
Freshly ground **black pepper**
 $\frac{1}{2}$ c. **all-purpose flour**
1 large **egg**, beaten
2 c. **panko bread crumbs**
1 tsp. **Old Bay seasoning**
Lemon wedges, for serving
Tartar sauce, for serving

1. Pat fish dry and season on both sides with salt and pepper.
2. Place flour, egg, and panko in three separate shallow bowls. Add Old Bay to panko and stir to combine. Working one at a time, coat fish in flour, then in egg, and finally in panko, pressing to coat.
3. Working in batches, place fish in air-fryer basket and cook at 400° until it is golden and flakes easily with a fork, 10 to 12 minutes, gently flipping halfway through.
4. Serve with lemon wedges and tartar sauce.





PRO TIP!

Haddock, grouper, and striped bass are good substitutes for cod.

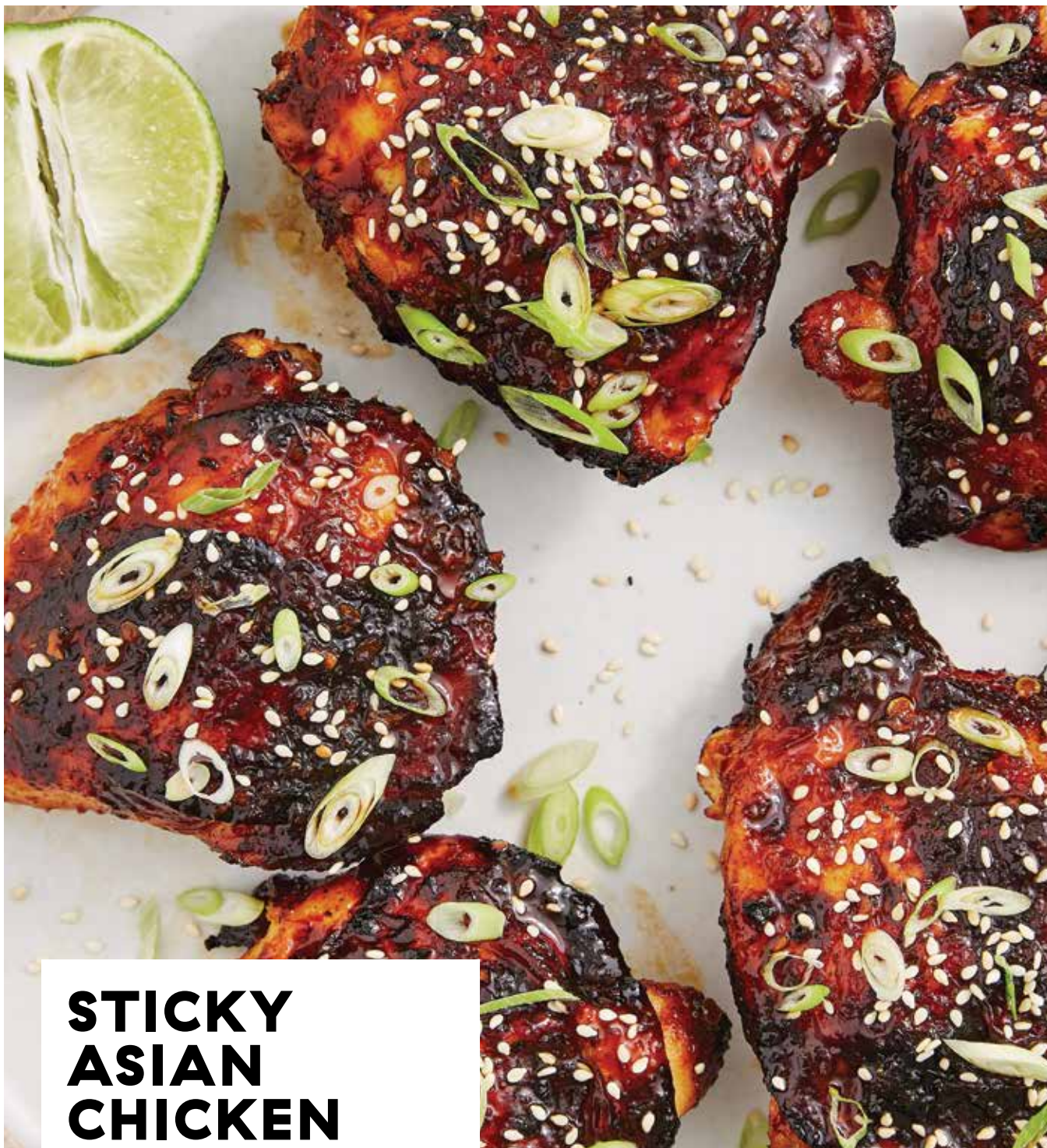


PAPRIKA- PARMESAN PORK CHOPS

SERVES 4 | TOTAL TIME: 20 MIN

4 boneless pork chops
2 tbsp. extra-virgin olive oil
½ c. freshly grated **Parmesan**
1 tsp. **kosher salt**
1 tsp. **paprika**
1 tsp. **garlic powder**
1 tsp. **onion powder**
½ tsp. freshly ground **black pepper**

1. Pat pork chops dry with paper towels, then coat meat on both sides with oil. In a medium bowl, combine Parmesan, salt, and spices. Coat both sides of pork chops with mixture.
2. Place pork chops in air-fryer basket and cook at 375° for 9 minutes until pork chops are cooked through, flipping halfway through.



STICKY ASIAN CHICKEN THIGHS

SERVES 4 | TOTAL TIME: 1 HR 20 MIN

⅓ c. **low-sodium soy sauce**
¼ c. **extra-virgin olive oil**
2 tbsp. **honey**
2 tbsp. **chili garlic sauce**
Juice of 1 **lime**
2 cloves **garlic**, minced
2 tsp. freshly grated **ginger**
4 bone-in skin-on **chicken thighs** (about 2 lb.)
Thinly sliced **green onions**, for garnish
Toasted **sesame seeds**, for garnish

1. In a large bowl, combine soy sauce, oil, honey, chili garlic sauce, lime juice, garlic, and ginger. Reserve ½ cup of marinade, then add chicken thighs to bowl and toss to coat. Cover and refrigerate for at least 30 minutes.
2. Remove 2 thighs from marinade and place in air-fryer basket. Cook at 400° for 15 to 20 minutes, until thighs are cooked through to an internal temperature of 165°. Transfer to a plate, tent with foil, and repeat with remaining thighs.
3. Meanwhile, in a small saucepan over medium heat, bring reserved marinade to a boil. Reduce heat and simmer until sauce thickens slightly, 4 to 5 minutes.
4. Brush sauce over cooked thighs and garnish with green onions and sesame seeds before serving.



"ROTISSERIE" CHICKEN

SERVES 6 | TOTAL TIME: 1 HR 10 MIN

1 (3-lb.) **chicken**, cut into 8 pieces

Kosher salt

Freshly ground **black pepper**

1 tbsp. **dried thyme**

2 tsp. **dried oregano**

2 tsp. **garlic powder**

2 tsp. **onion powder**

1 tsp. **smoked paprika**

¼ tsp. **cayenne pepper**

1. Season chicken pieces all over with salt and pepper. In a medium bowl, whisk together herbs and spices, then rub spice mix all over chicken pieces.
2. Add dark meat pieces to air-fryer basket and cook at 350° for 10 minutes, then flip and cook 10 minutes more, until skin is crispy and chicken is cooked through.
3. Repeat with chicken breasts, reducing time to 8 minutes per side, cooking until skin is crispy and chicken is cooked through.

PRO TIP!

How do you know when it's done? When a meat thermometer inserted into the thickest part of the chicken registers 165°.



COCONUT SHRIMP

SERVES 4 | TOTAL TIME: 30 MIN

FOR THE SHRIMP

½ c. **all-purpose flour**

Kosher salt

Freshly ground **black pepper**

2 large **eggs**, beaten

1 c. **panko bread crumbs**

½ c. **shredded sweetened coconut**

1 lb. **large shrimp**, peeled and deveined, tails on

FOR THE DIPPING SAUCE

½ c. **mayonnaise**

1 tbsp. **Sriracha**

1 tbsp. **Thai sweet chili sauce**

1. Make shrimp: In a shallow bowl, season flour with salt and pepper. Place eggs in another shallow bowl; in a third shallow bowl, combine bread crumbs and coconut.

2. Working with one at a time, dip shrimp in flour, then eggs, then coconut mixture.

3. Working in batches, arrange shrimp in air-fryer basket and cook at 400° until golden and cooked through, 10 to 12 minutes.

4. Meanwhile, make sauce: In a small bowl, combine mayonnaise, Sriracha, and chili sauce. Serve shrimp with dipping sauce.





PARMESAN CRUSTED CHICKEN

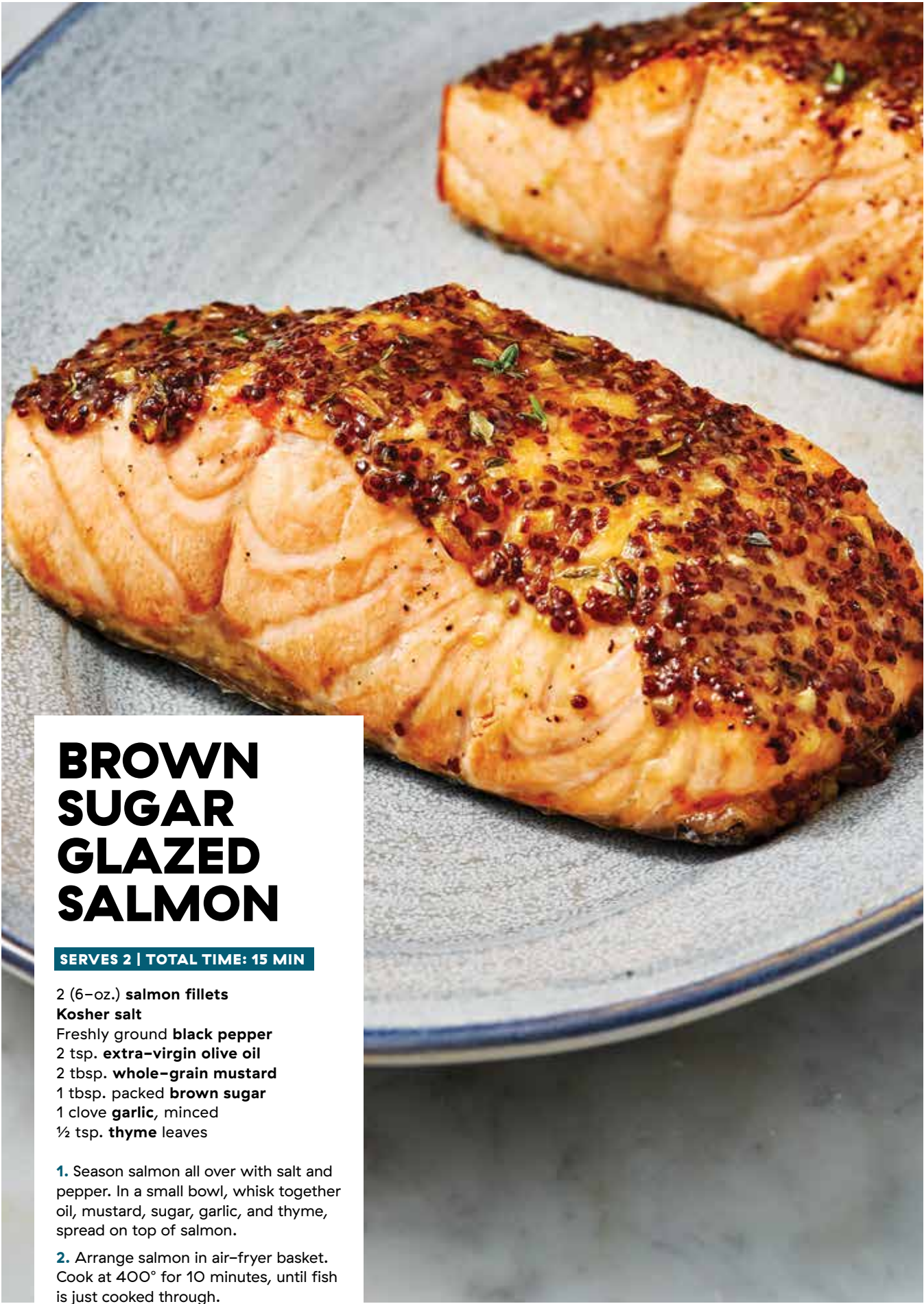
SERVES 2 | TOTAL TIME: 30 MIN

¼ c. all-purpose flour
1 large egg, beaten
¾ c. panko bread crumbs
⅓ c. freshly grated Parmesan
2 tsp. lemon zest
1 tsp. dried oregano
½ tsp. cayenne pepper
Kosher salt
Freshly ground black pepper
2 boneless skinless chicken breasts

- 1.** Place flour and egg in two separate shallow bowls. In a third shallow bowl, combine panko, Parmesan, lemon zest, oregano, cayenne; season mixture with salt and pepper.
- 2.** Working with one at a time, dip chicken into flour, then egg, and then panko mixture, pressing to coat.
- 3.** Place in air-fryer basket and cook at 375° for 10 minutes. Flip chicken, and cook for another 5 minutes, until coating is golden and chicken is cooked through.

PRO TIP!

Love chicken parm?
All this needs is
marinara, melty
mozzarella, and fresh
basil.



BROWN SUGAR GLAZED SALMON

SERVES 2 | TOTAL TIME: 15 MIN

2 (6-oz.) **salmon fillets**

Kosher salt

Freshly ground **black pepper**

2 tsp. **extra-virgin olive oil**

2 tbsp. **whole-grain mustard**

1 tbsp. packed **brown sugar**

1 clove **garlic**, minced

½ tsp. **thyme leaves**

1. Season salmon all over with salt and pepper. In a small bowl, whisk together oil, mustard, sugar, garlic, and thyme, spread on top of salmon.

2. Arrange salmon in air-fryer basket. Cook at 400° for 10 minutes, until fish is just cooked through.



RIB EYE STEAK WITH GARLIC-HERB BUTTER

SERVES 2 | TOTAL TIME: 45 MIN

4 tbsp. **butter**, softened
2 cloves **garlic**, minced
2 tsp. freshly chopped **parsley**
1 tsp. freshly chopped **chives**
1 tsp. freshly chopped **thyme**
1 tsp. freshly chopped **rosemary**
1 (2 lb.) **bone-in rib eye**
Kosher salt
Freshly ground **black pepper**

1. In a small bowl, combine butter, garlic, and herbs. Place butter mixture in the center of a piece of plastic wrap and roll into a log. Twist ends together to keep it tight and refrigerate until firm, 20 minutes.
2. Season steak on both sides with salt and pepper. Place steak in air-fryer basket and cook at 400° for 12 to 14 minutes for medium, depending on thickness of meat, flipping halfway through.
3. Serve steak topped with a slice of herb butter.



“FRIED” CHICKEN

SERVES 3 | TOTAL TIME: 2 HR 10 MIN

2 lb. bone-in skin-on **chicken pieces**
(mix of cuts)
2 c. **buttermilk**
½ c. **hot sauce**
3 tsp. **kosher salt**, divided
2 c. **all-purpose flour**
1 tsp. **garlic powder**
1 tsp. **onion powder**
½ tsp. **oregano**
½ tsp. freshly ground **black pepper**
¼ tsp. **cayenne pepper**

1. Trim excess fat from chicken, and place chicken pieces in a large bowl. In a medium bowl, combine buttermilk, hot sauce, and 2 teaspoons salt.
2. Pour mixture over chicken, making sure all pieces are coated. Cover and refrigerate for at least 1 hour, up to overnight.
3. In a shallow bowl or pie dish, combine flour, remaining 1 teaspoon salt, and seasonings. Working with one piece at a time, remove chicken from buttermilk, shake off excess liquid, then place in flour mixture, turning to coat.
4. Working in batches, arrange chicken in air-fryer basket. Cook at 400° until chicken is golden and internal temperature reaches 165°, 20 to 25 minutes, flipping halfway through. Repeat with remaining chicken.



THE PERFECT CHEESEBURGER

SERVES 4 | TOTAL TIME: 30 MIN

1 lb. **ground beef**
2 cloves **garlic**, minced
1 tbsp. **low-sodium soy sauce**
Kosher salt
Freshly ground **black pepper**
4 slices **American cheese**
4 **hamburger buns**
Mayonnaise
Lettuce
Sliced **tomatoes**
Thinly sliced **red onion**

1. In a large bowl combine beef, garlic, and soy sauce. Shape into 4 patties, flatten into 4" circles. Season both sides with salt and pepper.

2. Place 2 patties in air fryer and cook at 375° for 4 minutes per side for medium. Remove and immediately top with a slice of cheese. Repeat with remaining 2 patties.

3. Spread hamburger buns with mayo, then top with lettuce, patties, tomatoes, and onion.

CHEESY BEEF EMPANADAS

SERVES 15 | TOTAL TIME: 2 HR 10 MIN

FOR THE DOUGH

3 c. **all-purpose flour**, plus more for surface
1 tsp. **kosher salt**
1 tsp. **baking powder**
½ c. cold **butter**, cut into cubes
¾ c. **water**
1 large **egg**

FOR THE BEEF FILLING

1 tbsp. **extra-virgin olive oil**
1 **yellow onion**, chopped
2 cloves **garlic**, minced
1 lb. **ground beef**
1 tbsp. **tomato paste**
1 tsp. **dried oregano**
1 tsp. **ground cumin**
½ tsp. **paprika**
Kosher salt
Freshly ground **black pepper**
½ c. chopped **tomatoes**
½ c. chopped **pickled jalapeños**
1¼ c. shredded **cheddar**
1¼ c. shredded **Monterey jack**
1 large **egg**
Freshly chopped **cilantro**, for garnish
Sour cream, for serving

1. Make dough: In a large bowl, whisk together flour, salt, and baking powder. Cut butter into flour, using your hands or a pastry cutter, until pea-sized. Add water and egg, mix until a dough forms. Turn dough out onto a lightly floured surface and knead until smooth, about 5 minutes. Wrap in plastic wrap and refrigerate for at least 1 hour.

2. Make filling: In a large skillet over medium heat, heat oil, add onion and cook until soft,

5 minutes, then add garlic and cook until fragrant, 1 minute more. Add ground beef and cook, breaking up meat with a wooden spoon, until no longer pink, 5 minutes. Drain fat.

3. Return pan to medium heat, and stir tomato paste into beef. Add oregano, cumin, and paprika, and season with salt and pepper. Add tomatoes and jalapeños and cook until warmed through, 3 minutes. Remove from heat and let cool slightly.

4. On a lightly floured surface, roll out half the dough until ¼" thick. Cut out 4 ½" rounds, and repeat with remaining dough. Reroll scraps once to cut out more rounds.

5. Lightly moisten outer edge of a dough round with water, place about 2 tablespoons filling in center, and top with cheeses. Fold dough in half over filling and use a fork to crimp edges together. Repeat with remaining filling and dough.

6. In a medium bowl, beat together egg and 1 teaspoon water, then brush mixture all over tops of empanadas.

7. Working in batches, place empanadas in a parchment paper-lined air-fryer basket, making sure they don't touch. Cook at 400° for 10 minutes. Repeat with remaining empanadas.

8. Garnish with cilantro and serve with sour cream on the side.







BBQ LIME CHICKEN TACOS

SERVES 4 | TOTAL TIME: 50 MIN

2 lb. boneless skinless **chicken breasts**, cut into 2" pieces

Kosher salt

Freshly ground **black pepper**

1 c. **all-purpose flour**

2 c. **panko bread crumbs**

3 large **eggs**

1 c. **barbecue sauce**

½ c. **brown sugar**

Juice of 2 **limes**

1 tsp. **garlic powder**

8 **small flour tortillas**

½ head **green cabbage**

¼ c. **ranch dressing**, for drizzling

2 tbsp. freshly chopped **cilantro**, for garnish

PRO TIP!

If your barbecue sauce is already pretty sweet, we recommend cutting down on the brown sugar according to taste.

1. In a large bowl, season chicken with salt and pepper, then coat with flour.

2. In another bowl, beat eggs; in a separate bowl, add panko. Dip chicken in eggs, then in panko until fully coated.

3. Working in batches, add chicken to air-fryer basket in a single layer. Cook at 400° until chicken is golden and cooked through, about 10 minutes. Repeat with remaining pieces.

4. Meanwhile, in a small saucepan combine barbecue sauce, brown sugar, lime juice, and garlic powder; warm over low heat. Coat cooked chicken in sauce.

5. Serve chicken in tortillas with cabbage, drizzle with ranch dressing, and garnish with cilantro.



HERBED TURKEY BREAST

SERVES 6 | TOTAL TIME: 1 HR

1 (2-lb.) turkey breast

Kosher salt

Freshly ground black pepper

4 tbsp. butter, melted

3 cloves garlic, minced

1 tsp. freshly chopped thyme

1 tsp. freshly chopped rosemary

1. Pat turkey breast dry and season both sides with salt and pepper.
2. In a small bowl, combine melted butter, garlic, thyme, and rosemary. Brush butter all over turkey breast.
3. Place turkey breast skin-side up in air-fryer basket, and cook at 375° until internal temperature reaches 165°, 40 minutes, flipping halfway through.
4. Let rest for 5 minutes before slicing.



CHAPTER THREE

SUPER SIDES



MEXICAN STREET CORN

SERVES 6 | TOTAL TIME: 35 MIN



6 ears **corn**, shucked
Extra-virgin olive oil
6 tbsp. **mayonnaise**
Chili powder
 $\frac{1}{3}$ c. grated **Cotija**
Freshly chopped **cilantro**, for serving
Lime wedges, for serving

1. Cut corn to fit in air-fryer basket. (You may need to cut cobs in half.)
2. Brush corn all over with olive oil. Working in batches, add corn to air fryer and cook at 400° for 10 to 12 minutes, flipping halfway through, until tender.
3. Spread 1 tablespoon of mayonnaise onto each cob, then sprinkle with chili powder, Cotija, and cilantro.
4. Serve warm or at room temperature with lime wedges.



PRO TIP!

Not a fan of spice?
Go easy on the
Sriracha and bump
up the chili sauce.



BANG BANG CAULIFLOWER

SERVES 4 | TOTAL TIME: 45 MIN

3 tbsp. **extra-virgin olive oil**
2 tbsp. **Thai sweet chili sauce**
1 tbsp. **Sriracha**
Juice of 1 **lime**
3 cloves **garlic**, minced
1 medium head **cauliflower**, cut into florets
Kosher salt
Freshly ground **black pepper**
1 tsp. freshly chopped **cilantro**, for garnish

1. In a large bowl, whisk together olive oil, sweet chili sauce, Sriracha, lime juice, and garlic. Add cauliflower, season generously with salt and pepper, and toss well to combine.
2. Working in batches, place one third of the cauliflower in a single layer in air-fryer basket. Cook at 360° for 12 minutes, tossing halfway through, until cauliflower is tender.
3. Garnish with cilantro and serve.



ZUCCHINI FRIES

SERVES 8 | TOTAL TIME: 1 HR 10 MIN

5 medium **zucchini**, ends trimmed and cut into thick matchsticks

Kosher salt

½ c. **all-purpose flour**

2 large **eggs**, beaten

¼ c. **milk**

2 c. **panko bread crumbs**

½ c. freshly grated **Parmesan**, plus more for sprinkling

Freshly ground **black pepper**

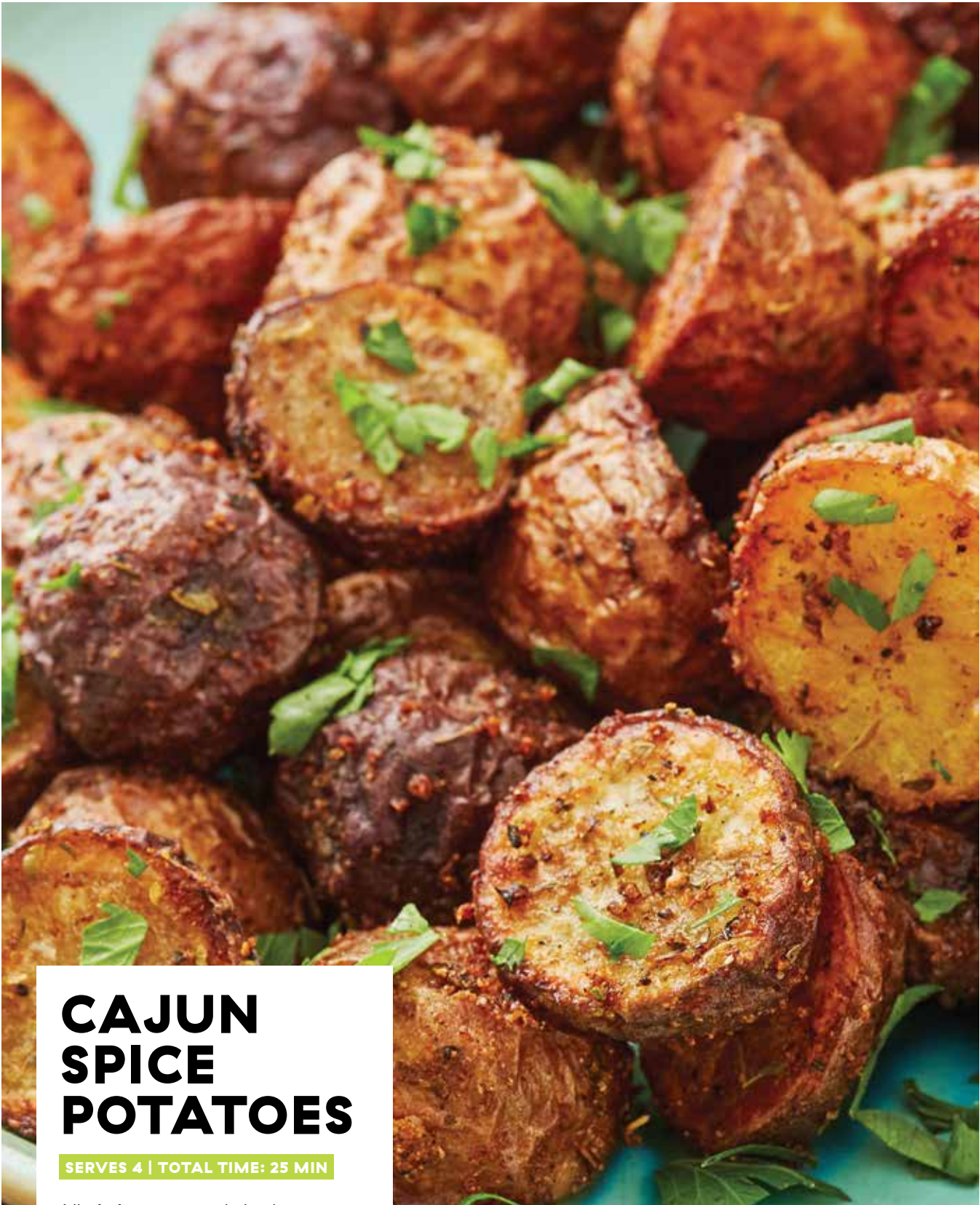
Marinara, for serving

1. Season zucchini with salt. Add flour to a medium shallow bowl; in a separate bowl, whisk together eggs and milk. In a third bowl, whisk together panko and ½ cup Parmesan.

2. Working in batches, dredge each piece of zucchini in flour, then eggs (letting excess drip off), then panko mixture. Transfer to a baking sheet and season with pepper and more Parmesan.

3. Working in batches, place in a single layer in air-fryer basket. Cook at 400° until fries are golden, 10 to 12 minutes.

4. Serve with warm marinara.



CAJUN SPICE POTATOES

SERVES 4 | TOTAL TIME: 25 MIN

1 lb. **baby potatoes**, halved
1 tbsp. **extra-virgin olive oil**
1 tsp. **Cajun seasoning**
1 tsp. **garlic powder**
1 tsp. **Italian seasoning**
Kosher salt
Freshly ground **black pepper**
Lemon wedge, for serving
Freshly chopped **parsley**, for garnish

1. In a large bowl, toss potatoes with oil, Cajun seasoning, garlic powder, and Italian seasoning. Season with salt and pepper.
2. Place potatoes in air fryer and cook at 400° for 10 minutes. Shake basket and stir potatoes. Cook until potatoes are golden and tender, 8 to 10 minutes more.
3. Squeeze lemon juice over cooked potatoes and garnish with parsley before serving.



PARMESAN- CRUSTED CAULIFLOWER

SERVES 6 | TOTAL TIME: 35 MIN

1 ½ c. **panko bread crumbs**
½ c. finely grated **Parmesan**
½ tsp. **Italian seasoning**
Kosher salt
Freshly ground **black pepper**
3 large **eggs**
1 head **cauliflower**, cut into florets
Marinara, for serving

1. In a medium shallow bowl, stir together panko, Parmesan, and Italian seasoning; season with salt and pepper.
2. In a separate medium shallow bowl, whisk eggs. Dip cauliflower in eggs, then roll in panko mixture until fully coated.
3. Working in batches, add cauliflower in a single layer to air-fryer basket. Cook at 400° until golden and crispy, about 16 minutes. Repeat with remaining cauliflower.
4. Serve with warm marinara.



TWICE-BAKED POTATOES

SERVES 3 | TOTAL TIME: 1 HR 25 MIN

3 large **russet potatoes**, scrubbed clean
1 tsp. **extra-virgin olive oil**
Kosher salt
4 tbsp. **butter**, softened
¼ c. **milk**
¼ c. **sour cream**
¾ c. shredded **cheddar**, divided
1 **green onion**, thinly sliced, plus more for garnish
Freshly ground **black pepper**

1. Pat potatoes completely dry with paper towels, pierce each three or four times with a fork, then rub with oil and sprinkle with salt. Place in air-fryer basket and cook at 400° for 40 minutes, or until potatoes are easily pierced with a fork.
2. Working lengthwise, cut a thin slice off the top of each potato. Scoop out flesh from each potato onto a large bowl, leaving a ½" shell of potato inside skin.
3. To bowl with potatoes, add butter, milk, and sour cream, mash until butter is melted and mixture is mostly smooth, but with some chunks. Add ½ cup cheddar and 1 green onion, stir until combined. Season with salt and pepper.
4. Fill baked potato shells with mixture, top with remaining ¼ cup cheddar.
5. Return to air-fryer basket and cook at 400° until cheese is melty and potato skins are crispy, about 15 minutes. Garnish with green onion before serving.





VEGETABLE MEDLEY

SERVES 4 | TOTAL TIME: 35 MIN

$\frac{3}{4}$ lb. **Brussels sprouts**, trimmed and halved
2 large **carrots**, peeled and cut into $\frac{1}{2}$ " slices
2 tbsp. **extra-virgin olive oil**
1 tbsp. **balsamic vinegar**
1 tsp. chopped **rosemary** leaves
1 tsp. chopped **thyme** leaves
Kosher salt
Freshly ground **black pepper**
 $\frac{1}{2}$ c. toasted **pecans**
 $\frac{1}{2}$ c. **dried cranberries**

1. In a large bowl, toss vegetables with oil, balsamic vinegar, and herbs; season with salt and pepper.
2. Working in batches, arrange vegetables in a single layer in air-fryer basket and cook at 400° for 10 minutes, shaking halfway through.
3. Toss roasted vegetables with pecans and cranberries before serving.



SWEET POTATO FRIES

SERVES 2 | TOTAL TIME: 50 MIN

FOR THE FRIES:

2 medium **sweet potatoes**,
peeled and cut into ¼" sticks
1 tbsp. **extra-virgin olive oil**
½ tsp. **garlic powder**
½ tsp. **chili powder**
Kosher salt
Freshly ground **black pepper**

FOR THE DIPPING SAUCE:

2 tbsp. **mayonnaise**
2 tbsp. **barbecue sauce**
1 tsp. **hot sauce** (such as Texas
Pete)

1. In a large bowl, toss sweet potatoes with oil and spices. Season with salt and pepper.
2. Working in batches, place sweet potato fries in air-fryer basket. Cook at 375° for 16 minutes, flipping halfway through.
3. Meanwhile, make dipping sauce: In a medium bowl, whisk to combine mayonnaise, barbecue sauce, and hot sauce.
4. Serve fries with sauce on the side for dipping.



BRUSSELS SPROUT CHIPS

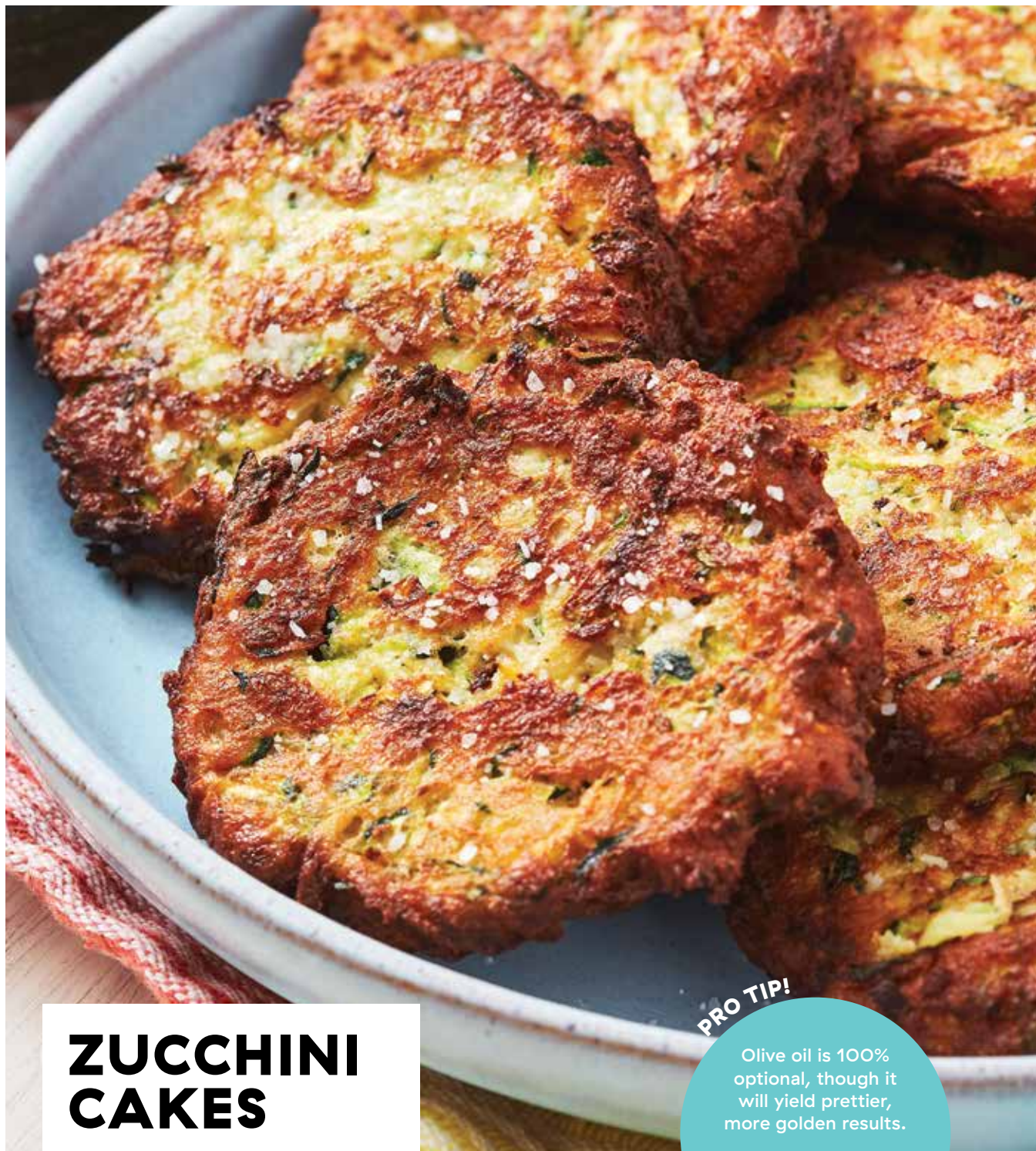
SERVES 2 TO 3 | TOTAL TIME: 25 MIN

½ lb. **Brussels sprouts**, thinly sliced
1 tbsp. **extra-virgin olive oil**
2 tbsp. freshly grated **Parmesan**, plus
more for garnish
1 tsp. **garlic powder**
Kosher salt
Freshly ground **black pepper**
Caesar dressing, for dipping

1. In a large bowl, toss Brussels sprouts with oil, Parmesan, and garlic powder. Season with salt and pepper, and arrange in an even layer in air-fryer basket.

2. Bake at 350° for 8 minutes, toss, then bake until crisp and golden, 8 minutes more.

3. Garnish with Parmesan and serve with Caesar dressing for dipping.



ZUCCHINI CAKES

SERVES 4 | TOTAL TIME: 55 MIN

2 large **zucchini**
2 large **eggs**
 $\frac{1}{2}$ c. **bread crumbs**
 $\frac{1}{2}$ c. **ricotta**
 $\frac{1}{4}$ c. freshly grated **Parmesan**
 $\frac{1}{2}$ tsp. **garlic powder**
 $\frac{1}{4}$ tsp. **crushed red pepper flakes**
Kosher salt
Freshly ground **black pepper**
Extra-virgin olive oil, for brushing (optional)

PRO TIP!

Olive oil is 100% optional, though it will yield prettier, more golden results.

1. Grate zucchini on box grater, then place it in a clean kitchen towel and wring out as much excess water as possible, working in batches if necessary.
2. In a large bowl, combine zucchini, eggs, bread crumbs, ricotta, Parmesan, garlic powder, and red pepper flakes; season with salt and pepper.
3. Using your hands, scoop up about $\frac{1}{4}$ cup of zucchini mixture and flatten it into a patty. Place in air-fryer basket; repeat to fill basket, spacing patties at least 1" apart.
4. Brush patties with oil, if using. Cook at 400° until golden, 15 minutes, flipping halfway through. Repeat with remaining ingredients.
5. Sprinkle with more salt before serving.



BEST-EVER CORNBREAD

SERVES 8 | TOTAL TIME: 40 MIN

Cooking spray

$\frac{3}{4}$ c. **yellow cornmeal**

$\frac{1}{3}$ c. **all-purpose flour**

2 tbsp. packed **brown sugar**

1 tsp. **baking powder**

$\frac{1}{4}$ tsp. **baking soda**

$\frac{1}{2}$ tsp. **kosher salt**

$\frac{1}{2}$ c. **whole milk**

$\frac{1}{4}$ c. **buttermilk**

1 large **egg**

2 tbsp. **butter**, melted and cooled slightly

PRO TIP!

Every air fryer is different. If you use a smaller pan, you will need to increase the cook time!

1. Grease a 8" generously with cooking spray. In a medium bowl whisk together cornmeal, flour, brown sugar, baking powder, baking soda and salt.
2. In another medium bowl, whisk together milk, buttermilk, eggs, and melted butter. Add wet ingredients to dry ingredients and stir with a fork until just incorporated. Pour batter into prepared baking pan.
3. Put baking pan in air-fryer basket and cook at 330° until a toothpick inserted into middle of cornbread comes out clean, about 25 minutes.
4. Let cool slightly before serving.

GREEN BEAN CASSEROLE BUNDLES

SERVES 8 | TOTAL TIME: 50 MIN

1 c. **cream of mushroom soup**
½ c. **milk**
½ tsp. **low-sodium soy sauce**
¼ tsp. freshly ground **black pepper**
⅔ c. **French's fried onions**
3 ½ c. trimmed **green beans**, blanched and cooled
10 strips **bacon**, halved crosswise

1. In a large mixing bowl, stir together soup, milk, soy sauce, pepper, and fried onions. Add green beans and toss to combine.
2. Using your hands, gather small bundles of green beans and wrap each with a strip of bacon.
3. Working in batches, place bundles seam-side down in air-fryer basket. Cook at 375° until bacon is crispy, 12 to 13 minutes.







PRO TIP!

If you have a larger air fryer, you'll likely be able to fit all four ramekins in the basket, thereby reducing the total time.

CHAPTER FOUR

DREAMY DESSERTS

PEANUT BUTTER-CHOCOLATE MOLTEN CAKES

SERVES 4 | TOTAL TIME: 50 MIN

½ c. (1 stick) **butter**, cut into cubes, plus more for greasing
1 c. **semisweet chocolate chips**
½ c. **powdered sugar**, plus more for dusting
2 large **eggs**, plus 2 egg yolks
1 tsp. **pure vanilla extract**
¼ c. **unsweetened cocoa powder**
¼ c. **all-purpose flour**
½ tsp. **kosher salt**
4 tbsp. **smooth peanut butter**, divided

1. Grease 4 ramekins with butter. In a medium microwave-safe bowl, combine 1 stick butter and chocolate chips and heat in 30-second intervals until melted. Add powdered sugar, eggs, egg yolks, and vanilla, whisk until smooth. Add cocoa powder, flour, and salt and whisk until just combined.
2. Fill ramekins halfway with batter, then top each ramekin with 1 heaping tablespoon of peanut butter. Top with remaining batter; cover ramekins tightly with foil.
3. Place ramekins in air-fryer basket, working in batches if necessary. Cook at 375° for 12 minutes, remove foil, and cook for 6 minutes more.
4. Carefully remove ramekins from air fryer; run a knife or offset spatula around edges. Invert onto plate and dust with powdered sugar before serving.





CINNAMON SUGAR CHIPS

SERVES 4 | TOTAL TIME: 30 MIN

6 **medium flour tortillas**
4 tbsp. **butter**, melted
1 c. **granulated sugar**
1½ tbsp. **ground cinnamon**

1. Cut each tortilla into 8 triangles; toss in butter, making sure both sides are coated.
2. In a medium bowl, combine sugar and cinnamon. Working in batches, toss tortillas in cinnamon sugar.
3. Again working in batches, place tortillas in a single layer in air-fryer basket. Cook at 375° until golden and crunchy, 6 minutes. Repeat with remaining tortillas.

PRO TIP!

To make nachos, top chips with whipped cream, sliced strawberries, and a melted chocolate drizzle.



ZUCCHINI CHOCOLATE CHIP COOKIES

SERVES 24 | TOTAL TIME: 30 MIN

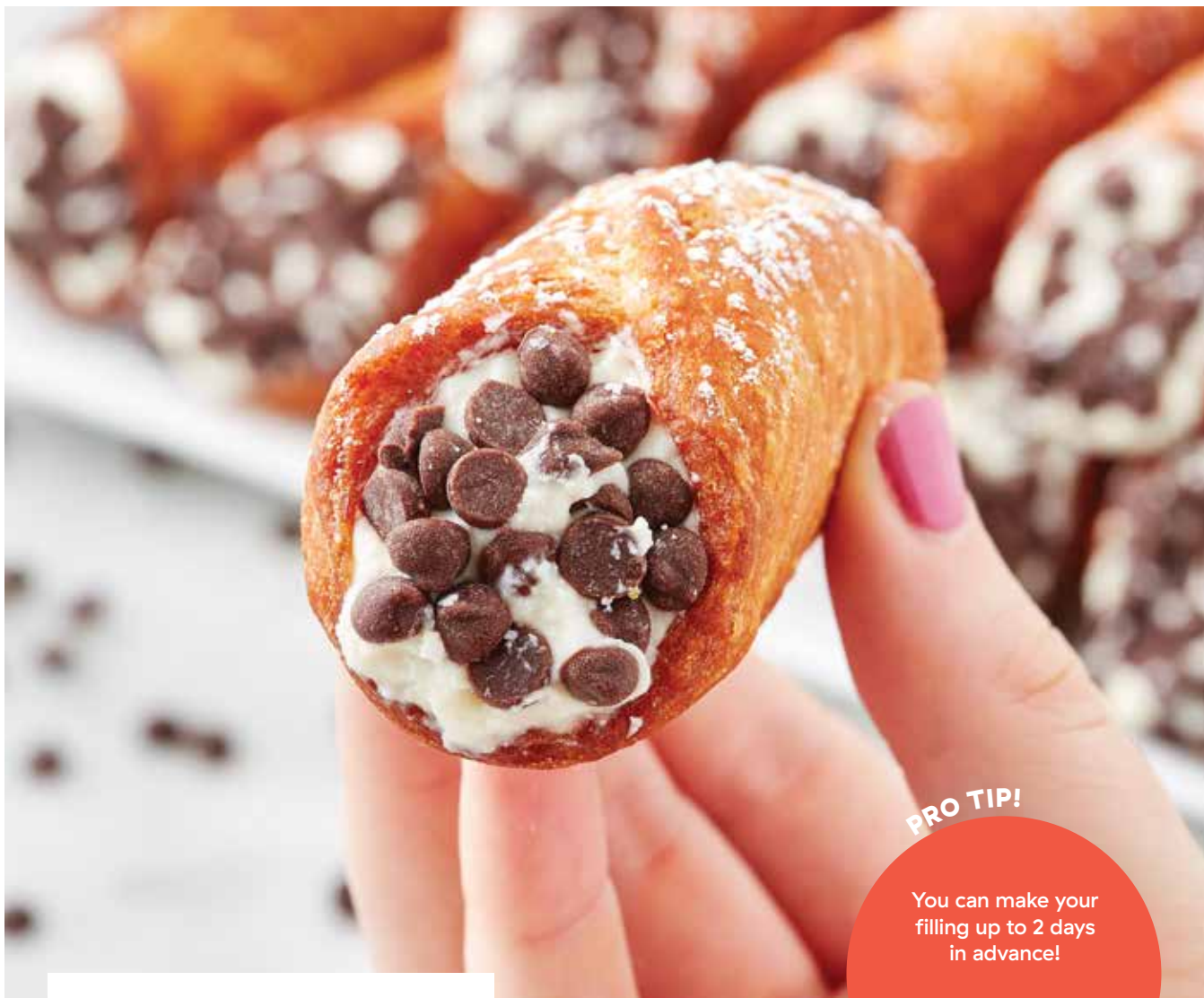
1½ c. **all-purpose flour**
¼ tsp. **kosher salt**
¼ tsp. **baking soda**
¼ tsp. **ground cinnamon**
5 tbsp. **butter**, softened
½ c. **granulated sugar**
½ c. packed **brown sugar**
1 large **egg**
¼ c. plain **Greek yogurt**
1 tsp. **pure vanilla extract**
1 c. **old-fashioned oats**
1 c. **semisweet chocolate chips**
1 c. shredded **zucchini**

1. In a small bowl, whisk together flour, salt, baking soda, and cinnamon.

2. In a large bowl, beat together butter and sugars until light and fluffy; mix in egg, yogurt, and vanilla until evenly combined. Mix in flour mixture until just combined; fold in oats, chocolate chips, and zucchini.

3. Line air-fryer basket with parchment paper. Working in batches, use a small cookie scoop to shape dough, and place on parchment paper at least 1" apart.

4. Cook at 350° for 10 minutes. Remove cookies and let cool on a wire rack, and repeat with remaining dough. Note: Cookies will not spread much, but will turn golden brown!



PRO TIP!

You can make your filling up to 2 days in advance!

BEST-EVER CANNOLI

SERVES 20 | TOTAL TIME: 3 HRS

FOR THE FILLING:

- 1 (16-oz.) container **ricotta**
- 1 c. **heavy cream**
- ½ c. **powdered sugar**, divided
- ½ c. **mascarpone cheese**
- 1 tsp. **pure vanilla extract**
- 1 tsp. **orange zest**
- ¼ tsp. **kosher salt**
- ½ c. **mini chocolate chips**, for garnish

FOR THE SHELLS:

- 2 c. **all-purpose flour**, plus more for surface
- ¼ c. **granulated sugar**
- ¼ tsp. **kosher salt**
- ½ tsp. **ground cinnamon**
- 4 tbsp. cold **butter**, cut into cubes
- 6 tbsp. **white wine**
- 1 large **egg**
- 1 **egg white**, for brushing

MAKE FILLING:

1. Place ricotta in a fine-mesh strainer set over a large bowl, put in refrigerator to drain for at least an hour, up to overnight.
2. In a large bowl using a hand mixer, beat heavy cream and ¼ cup powdered sugar until stiff peaks form.
3. In another large bowl, combine ricotta, mascarpone, remaining ¼ cup powdered sugar, vanilla, orange zest, and salt. Fold in whipped cream and refrigerate until ready to fill cannoli, at least 1 hour.

MAKE SHELLS:

1. In a large bowl, whisk together flour, sugar, salt, and cinnamon. Use your hands or a pastry cutter to work butter into flour mixture until pea-sized. Add wine and egg, mix until dough forms. Knead a few times in bowl to help dough come together. Pat into a flat circle, then wrap in plastic wrap and refrigerate at least 1 hour, up to overnight.
2. On a lightly floured surface, divide dough in half. Roll one half out to ⅛" thick. Use a 4" circle cookie cutter to cut out dough. Repeat with remaining dough. Reroll scraps to cut a few extra circles.
3. Wrap dough around cannoli molds and brush egg whites where the dough will meet to seal together.
4. Working in batches, place molds in air-fryer basket and cook at 350° until golden, 12 minutes.
5. When cool enough to handle, gently twist shells off molds. Place filling in a pastry bag fitted with an open star tip, pipe filling into shells, then dip ends in mini chocolate chips.

BLOOMIN' APPLES

SERVES 4 | TOTAL TIME: 1 HR

4 tbsp. **butter**, melted
1 tbsp. packed **brown sugar**
1 tbsp. **granulated sugar**
½ tsp. **ground cinnamon**
4 **apples**
8 **chewy caramel squares**
Vanilla ice cream, for serving
Caramel, for drizzling

1. In a small bowl, whisk together butter, sugars, and cinnamon.
2. Slice top off each apple, then use a melon baller (or a teaspoon) to scoop out core. Using a paring knife, make two concentric circular cuts in apple. Place apple cut-side down on a cutting board and slice lengthwise, being careful not to cut through the core.
3. Fill each apple with two caramel squares, then brush melted butter mixture on top. Place cut apples in air-fryer basket and bake at 350° for 15 to 20 minutes.
4. Serve warm topped with ice cream and drizzled with caramel.







BROWNIE FOR TWO

SERVES 2 | TOTAL TIME: 35 MIN

Cooking spray

½ c. **granulated sugar**

⅓ c. **unsweetened cocoa powder**

¼ c. **all-purpose flour**

¼ tsp. **baking powder**

Pinch **kosher salt**

¼ c. **butter**, melted and cooled slightly

1 large **egg**

Ice Cream, for serving

1. Grease a 6"-round cake pan with cooking spray. In a medium bowl, whisk to combine sugar, cocoa powder, flour, baking powder, and salt.

2. In a small bowl, whisk melted butter and egg until combined. Add wet ingredients to dry ingredients and stir until combined.

3. Transfer brownie batter to prepared cake pan and smooth top. Cook in air fryer at 350° for 16 to 18 minutes. Let cool 10 minutes before slicing. Serve warm with ice cream.



SWITCH IT UP!

Try one of our favorite combos:

Birthday: Caramel + rainbow sprinkles

Chocolate-Covered Strawberry: Dark chocolate + sliced strawberries

Peanut Butter Cup: Peanut butter + Reese's peanut butter cup

Blueberry Cheesecake: Cream cheese + lemon zest + blueberry preserves

PERFECT S'MORES

SERVES 4 | TOTAL TIME: 10 MIN

- 4 whole **graham crackers**
- 2 **marshmallows**
- 4 pieces **chocolate** (such as Hershey's)

1. Break all graham crackers in half to create 8 squares. Use scissors to cut marshmallows in half crosswise.
2. Place marshmallows cut-side down on 4 graham squares. Arrange in air-fryer basket, marshmallow-side up, and cook on 390° until golden, 4 to 5 minutes.
3. Remove from air fryer and place a piece of chocolate and another graham square on top of each toasted marshmallow and serve.

CINNAMON-APPLE CHIPS

SERVES 2 | TOTAL TIME: 50 MIN

2 **apples**, thinly sliced
2 tsp. **granulated sugar**
½ tsp. **ground cinnamon**

1. In a large bowl toss apples with sugar and cinnamon. Working in batches, place apples in a single layer in air-fryer basket, some overlap is OK.

2. Bake at 350° for about 12 minutes, flipping every 4 minutes.



PRO TIP!

We like using a mandoline for even slices!





CHAPTER FIVE

BEST-EVER BRUNCH



CINNAMON ROLLS

YIELDS 6 | TOTAL TIME: 30 MIN



FOR THE ROLLS:

2 tbsp. **butter**, melted, plus more for brushing

$\frac{1}{3}$ c. **light brown sugar**

$\frac{1}{2}$ tsp. **ground cinnamon**

Kosher salt

All-purpose flour, for rolling out dough

1 (8-oz.) tube **refrigerated crescent rolls**

FOR THE GLAZE:

$\frac{1}{2}$ c. **powdered sugar**

1 tbsp. **milk**, plus more if needed

1 oz. **cream cheese**, softened

1. Make rolls: Line air-fryer basket with parchment paper and brush with butter. In a small bowl, whisk together until smooth 2 tablespoons melted butter, brown sugar, cinnamon, and a large pinch of salt.

2. On a lightly floured surface, roll out the crescent rolls in one piece. Pinch together the seams and fold in half. Roll into a 9"-x-7" rectangle. Spread butter mixture over dough, leaving $\frac{1}{4}$ " border. Starting at a long edge, roll up dough, then cut crosswise into 6 pieces.

3. Arrange pieces in air fryer, cut-side up, spaced evenly. Cook at 350° until golden and cooked through, about 10 minutes.

4. Meanwhile, make glaze: Whisk powdered sugar and milk into cream cheese. Add more milk by the teaspoonful, if necessary, to thin glaze. Spread glaze over warm cinnamon rolls.



PRO TIP!

You could also dip apple rings, halved bacon strips, or little breakfast sausages in the batter.



BANANA PANCAKE DIPPERS

SERVES 6 | TOTAL TIME: 30 MIN

1½ c. **all-purpose flour**
1 tbsp. **baking powder**
2 tbsp. **light brown sugar**
1 tsp. **kosher salt**
¾ c. **milk**
½ c. **sour cream**
2 large **eggs**
1 tsp. **pure vanilla extract**
Cooking spray
3 bananas, halved and sliced lengthwise
1 tbsp. **butter**
Melted **chocolate**, for dipping

- 1.** Make pancake batter: In a large bowl, whisk together flour, baking powder, sugar, and salt. In a separate bowl, whisk together milk and sour cream, then add eggs one at a time. Stir in vanilla.
- 2.** Add wet ingredients to dry ingredients, stir with a wooden spoon until just combined.
- 3.** Line air-fryer basket with parchment paper and grease with cooking spray. Working in batches, dip bananas in pancake batter, then arrange in a single layer on parchment paper.
- 4.** Cook at 350° until golden, about 16 minutes.
- 5.** Serve with melted chocolate for dipping.

BEST-EVER BISCUITS

SERVES 8 TO 10 | TOTAL TIME: 35 MIN

2½ c. **all-purpose flour**
2 tbsp. **baking powder**
1 tbsp. **granulated sugar**
1 tsp. **kosher salt**
½ c. (1 stick) very cold **butter**, plus
more for brushing
1 c. cold **buttermilk**

1. In a large bowl, whisk together flour, baking powder, sugar, and salt.

2. Use a box grater to grate 1 stick of butter over the flour mixture, and quickly toss with your hands to incorporate. Use a wooden spoon to make a well in the middle of the dough, then pour in buttermilk. Stir until mixture just begins to come together, then scrape out onto a work surface.

3. Using your hands, bring dough together and pat into a rectangle about 1" thick. Fold the dough into thirds, like folding a letter to put into an envelope. Use a rolling pin to gently shape back into a 1"-thick rectangle. Repeat the folding process twice more, working fast, so the butter does not melt.

4. After dough is folded three times, roll into a 1"-thick rectangle again. Using a 2½"-round biscuit or cookie cutter, quickly press down (don't twist!) to cut out the biscuits.

5. Line air-fryer basket with parchment paper. Working in batches, place biscuits in air fryer, about ½" apart. Brush tops with melted butter and cook at 400° until tops are lightly golden, 8 to 10 minutes.





FRENCH TOAST STICKS

SERVES 3 | TOTAL TIME: 35 MIN

6 thick slices **Pullman loaf**, or other white loaf bread

2 large **eggs**

$\frac{1}{3}$ c. **heavy cream**

$\frac{1}{3}$ c. **milk**

3 tbsp. **granulated sugar**

$\frac{1}{4}$ tsp. **ground cinnamon**

$\frac{1}{2}$ tsp. **vanilla extract**

Kosher salt

Maple syrup, for serving

1. Cut each bread slice into thirds. In a large shallow baking dish, beat together eggs, cream, milk, sugar, cinnamon, vanilla, and salt. Add bread, turning a few times to coat.

2. Arrange french toast in air-fryer basket, working in batches if necessary to avoid overcrowding. Cook at 375° until golden brown, about 8 minutes, tossing halfway through.

3. Serve warm french toast drizzled with maple syrup.

PRO TIP!

As with all French toast, day-old (slightly stale) bread is preferable for optimum crispiness, but it's not necessary.

FLUFFY YEAST DONUTS

SERVES 6 | TOTAL TIME: 2 HR 40 MIN

FOR THE DONUTS:

½ c. warm **milk**
 ¼ c. plus 1 tsp. **granulated sugar**,
 divided
 2¼ tsp. **active dry yeast**
 4 tbsp. **butter**, melted
 1 large **egg**
 1 tsp. **pure vanilla extract**
 2 c. **all-purpose flour**
 ½ tsp. **kosher salt**
Cooking spray

FOR THE VANILLA GLAZE:

1 c. **powdered sugar**
 ¼ c. **milk**
 ½ tsp. **pure vanilla extract**

FOR THE CHOCOLATE GLAZE:

¼ c. **powdered sugar**
 ¼ c. **unsweetened cocoa powder**
 3 tbsp. **milk**

FOR THE CINNAMON SUGAR:

½ c. **granulated sugar**
 2 tbsp. **ground cinnamon**
 2 tbsp. **butter**, melted

MAKE DONUTS:

1. In a small bowl, combine milk and 1 teaspoon sugar, stir to dissolve. Sprinkle yeast over mixture, and let sit until frothy, about 8 minutes.

2. In a large bowl, whisk together remaining ¼ cup sugar, butter, egg, and vanilla. Pour in yeast mixture, add flour and salt, and stir to combine.

3. Transfer dough to a lightly floured surface and knead until elastic and only slightly tacky. Form into a ball. Grease a large bowl with cooking spray, add dough, and cover with a clean dish towel. Let dough rise in a warm spot until doubled in size, about 1 hour.

4. Line a large baking sheet with parchment paper and grease lightly with cooking spray. Punch down dough, then turn onto a lightly floured work surface and roll out into a ½"-thick rectangle.

5. Using a donut cutter or 3" and 1" biscuit cutters, punch out your donuts. Knead the scraps together, reroll, and punch out more donuts. Place donuts and holes onto baking sheet, cover with a dish towel, and let rise again, 40 minutes to 1 hour more.

6. Grease air-fryer basket with cooking spray, and add 2 donuts and 2 donut holes at a time, making sure donuts don't touch. Cook at 375° until deeply golden, 6 minutes. Move to cooling rack, and repeat with remaining dough.

7. Dip donuts in glaze (see below) or follow instructions for cinnamon sugar. Return to cooling rack and let set for 5 minutes before serving.

MAKE VANILLA GLAZE:

In a medium bowl, whisk together powdered sugar, cocoa powder, and milk.

MAKE CHOCOLATE GLAZE:

In a medium bowl, whisk together powdered sugar, cocoa powder, and milk.

MAKE CINNAMON SUGAR:

In a large shallow bowl, whisk together cinnamon and sugar. Brush donuts with melted butter, and toss in cinnamon sugar.







BREAKFAST BOMBS

SERVES 4 | TOTAL TIME: 45 MIN

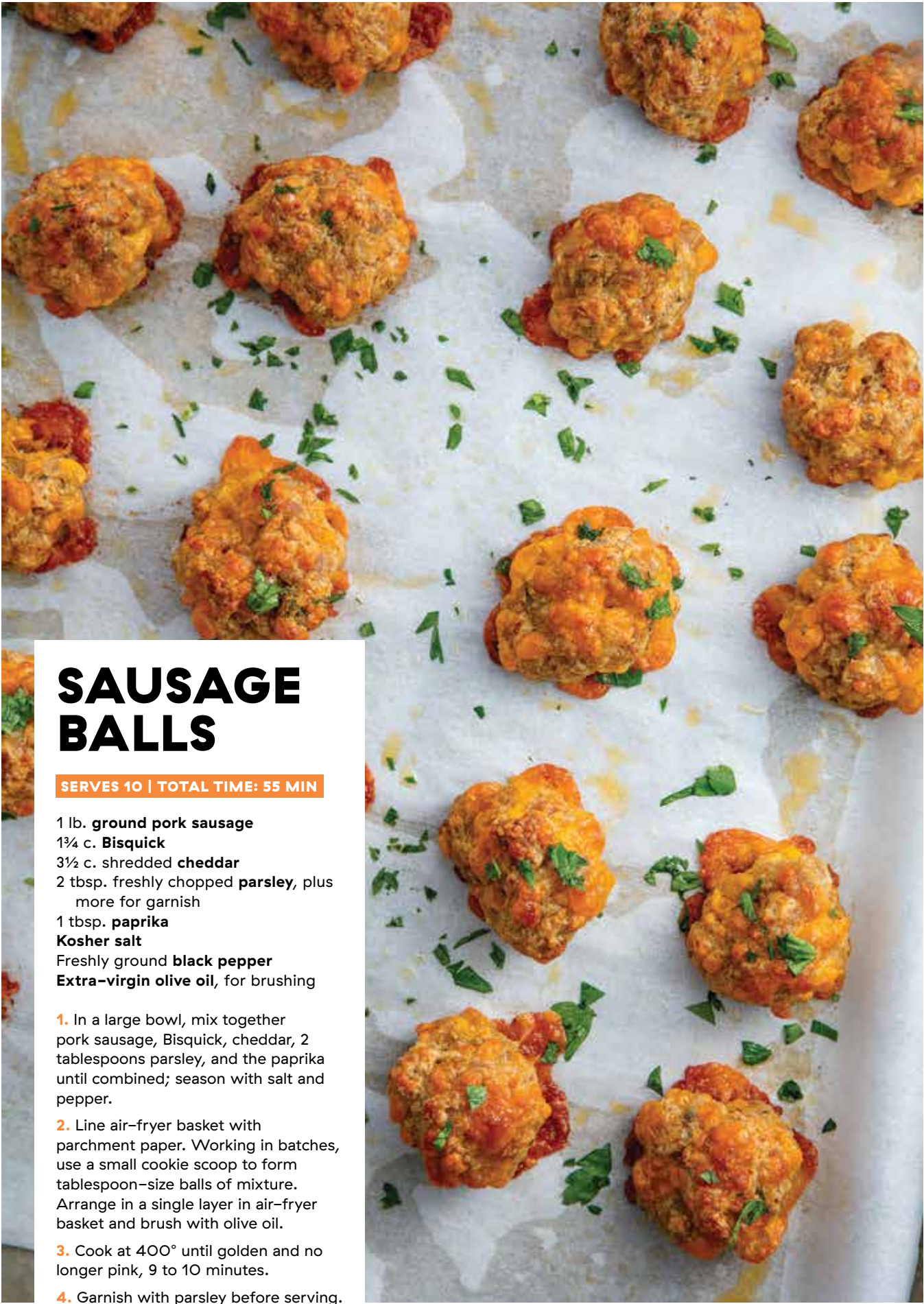
3 tbsp. **butter**, divided
 4 large **eggs**
 2 tbsp. **milk**
Kosher salt
 Freshly ground **black pepper**
 1 tbsp. finely chopped **chives**
 4 strips **bacon**
 1 tube **refrigerated biscuits**
 $\frac{3}{4}$ c. shredded **cheddar**
 1 tbsp. **flaky sea salt**
 1 tbsp. **everything seasoning**

1. In a large skillet over medium heat, melt 1 tablespoon butter. In a large bowl, whisk together eggs and milk. Pour egg mixture in pan and let set slightly. Reduce heat to medium-low and stir occasionally until soft curds form. Season with salt and pepper, then remove from heat and fold in chives.

2. In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate. Flatten each biscuit into a $\frac{1}{4}$ "-thick round. Top each round of dough with scrambled eggs, crumbled bacon, and cheese. Bring the edges of the dough together and pinch to seal.

3. Melt remaining 2 tablespoons butter. Brush dough with butter, then sprinkle with flaky salt and everything seasoning.

4. Line air-fryer basket with parchment paper. Working in batches, add breakfast bombs, making sure they don't touch. Bake at 375° until biscuits are golden and cooked through, about 10 minutes.



SAUSAGE BALLS

SERVES 10 | TOTAL TIME: 55 MIN

1 lb. ground pork sausage
1¾ c. Bisquick
¾ c. shredded cheddar
2 tbsp. freshly chopped parsley, plus more for garnish
1 tbsp. paprika
Kosher salt
Freshly ground black pepper
Extra-virgin olive oil, for brushing

1. In a large bowl, mix together pork sausage, Bisquick, cheddar, 2 tablespoons parsley, and the paprika until combined; season with salt and pepper.
2. Line air-fryer basket with parchment paper. Working in batches, use a small cookie scoop to form tablespoon-size balls of mixture. Arrange in a single layer in air-fryer basket and brush with olive oil.
3. Cook at 400° until golden and no longer pink, 9 to 10 minutes.
4. Garnish with parsley before serving.



HONEY & COCONUT GRANOLA

YIELDS 4 CUPS | TOTAL TIME: 35 MIN

- 1 c. almonds
- 1 c. pecans
- 1 c. dried cranberries
- ½ c. pumpkin seeds
- ½ c. unsweetened coconut flakes
- ¼ c. flax seeds
- ¼ c. sunflower seeds
- ¼ c. sesame seeds
- 1 tsp. kosher salt
- 1 tsp. ground cinnamon
- ½ tsp. ground nutmeg
- 3 tbsp. coconut oil, melted
- ¼ c. honey
- 1 tsp. pure vanilla extract

PRO TIP!

During the fall, we like adding a pinch of pumpkin pie spice to the mix.

1. In a large bowl, combine almonds, pecans, cranberries, pumpkin seeds, coconut, flax seeds, sunflower seeds, sesame seeds, salt, cinnamon, and nutmeg.
2. In a small bowl, whisk together oil, honey, and vanilla. Pour over granola mixture and toss to coat.
3. Line air-fryer basket with parchment paper, then add one third to one half of the mixture (depending on the size of air fryer). Cook at 350°, stirring halfway through, until granola is golden and crispy, 12 to 14 minutes. Repeat with remaining granola mixture.



PERFECT CRISPY BACON

SERVES 8 | TOTAL TIME: 15 MIN

¾ lb. thick-cut bacon

1. Working in batches if necessary, arrange bacon in a single layer in air-fryer basket.
2. Cook at 400° until crispy, about 10 minutes. Check halfway through and rearrange slices with tongs, if necessary.



CHAPTER SIX

PARTY TIME!



SPICY CHICKEN TAQUITOS

SERVES 12 | TOTAL TIME: 45 MIN



FOR THE TAQUITOS:

3 c. shredded cooked **chicken**
1 (8-oz.) block **cream cheese**, softened
1 **chipotle in adobo sauce**, chopped, plus 1
tbsp. sauce
1 tsp. **ground cumin**
1 tsp. **chili powder**
Kosher salt
Freshly ground **black pepper**
12 small **corn tortillas**
1½ c. shredded **cheddar**
1½ c. shredded **pepper jack**
Cooking spray
Pico de gallo, for serving
Crumbled **queso fresco**, for serving

FOR THE AVOCADO CREAM SAUCE:

1 large **avocado**, pitted
½ c. **sour cream**
¼ c. packed **cilantro leaves**
1 clove **garlic**
Juice of 1 **lime**
Kosher salt
Freshly ground **black pepper**

1. In a large bowl, combine chicken, cream cheese, chipotle and sauce, cumin, and chili powder. Season with salt and pepper.

2. Place tortillas on a microwave-safe plate and cover with a damp paper towel. Microwave 30 seconds, or until warm and more pliable.

3. Spread about ¼ cup of filling on one end of tortilla, and add a sprinkle of cheddar and pepper jack next to filling. Roll up tightly. Repeat with remaining filling and cheese.

4. Grease air-fryer basket with cooking spray. Place taquitos in basket, seam-side down, and cook at 400° for 7 minutes.

5. Make sauce: In a food processor, blend together avocado, sour cream, cilantro, garlic, and lime juice. Season with salt and pepper. Scrape into a bowl and press plastic wrap directly onto surface. Refrigerate until ready to use.

6. Serve taquitos with avocado cream sauce, pico de gallo, and queso fresco.



SWITCH IT UP!

Ignore Step 3 and whisk together one of the sauces below!

Garlic Parm: $\frac{1}{2}$ c. melted butter + 4 cloves minced garlic + $\frac{1}{2}$ c. grated Parmesan + 2 tbsp. chopped parsley

Honey-Garlic: $\frac{1}{3}$ c. honey + $\frac{1}{3}$ c. soy sauce + 2 tsp. lime juice + 1 tsp. garlic powder

Buffacue: $\frac{1}{2}$ c. buffalo sauce + $\frac{1}{2}$ c. barbecue sauce

Steakhouse: $\frac{1}{3}$ c. steak sauce + freshly ground black pepper



CRISPY BUFFALO WINGS

SERVES 4 | TOTAL TIME: 45 MIN

FOR THE WINGS:

2 lb. **chicken wings**

Kosher salt

Freshly ground **black pepper**

Cooking spray

FOR THE SAUCE:

¼ c. **hot sauce** (such as Frank's RedHot)

4 tbsp. **butter**, melted

1 tsp. **Worcestershire sauce**

½ tsp. **garlic powder**

1. Season wings all over with salt and pepper.
2. Coat the inside of air fryer with cooking spray. Place wings in air-fryer basket and cook at 380° for 12 minutes. Remove basket, flip wings, and cook for another 12 minutes. Increase heat to 400° and cook 5 minutes more.
3. Meanwhile, make sauce: In a large bowl, whisk together hot sauce, butter, Worcestershire sauce, and garlic powder.
4. Add cooked wings to sauce and toss gently to coat.



RANCH SWEET POTATO CHIPS

SERVES 8 | TOTAL TIME: 45 MIN

4 large **sweet potatoes**, thinly sliced into rounds

2 tbsp. **extra-virgin olive oil**

1 tbsp. **ranch seasoning**

Kosher salt

Freshly ground **black pepper**

½ c. freshly grated **Parmesan**

2 tbsp. freshly chopped **chives**

Ranch dressing, for serving

1. In a large bowl, toss together sweet potatoes, oil, and ranch seasoning; season with salt and pepper.

2. Working in batches, add sweet potatoes in a single layer to air-fryer basket. Cook at 350° for 15 minutes, tossing halfway through.

3. Top with Parmesan and chives, and serve with ranch dressing.



PASTA CHIPS

SERVES 10 | TOTAL TIME: 20 MIN

1 lb. **bow-tie pasta**
½ c. finely grated **Parmesan**
1 tsp. **Italian seasoning**
1 tsp. **garlic powder**
Kosher salt
Freshly ground **black pepper**
Marinara, for serving

1. In a large pot of salted boiling water, cook bow-ties according to package directions until al dente. Drain pasta; place in a large bowl and toss with Parmesan, Italian seasoning, and garlic powder. Season with salt and pepper.
2. Arrange half the seasoned pasta in air-fryer basket. Cook at 400° until golden brown and crispy, 8 to 10 minutes, tossing halfway through. Spread on a baking sheet to cool completely. Repeat with remaining pasta.
3. Serve with warm marinara.



PRO TIP!

If you're a ranch super fan, sprinkle some ranch seasoning on the crackers along with the Parmesan before wrapping in bacon.



BACON PARMESAN CRACKERS

SERVES 6 | TOTAL TIME: 1 HR

32 Club Crackers

½ c. freshly grated **Parmesan**

1 package sliced **bacon**, cut in half horizontally

Freshly ground **black pepper**

Ranch dressing, for dipping

1. Sprinkle crackers with Parmesan, then tightly wrap each with bacon. Place seam-side down on a baking sheet, and top with more Parmesan.
2. Working in batches, arrange 5 to 6 crackers at least ¼" apart in a single layer in air-fryer basket. Do not overcrowd. Cook at 350° until bacon is cooked through and bites are crispy, about 10 minutes, flipping halfway through.
3. Season with pepper and serve with ranch for dipping.

JALAPEÑO POPPERS

SERVES 10 TO 12 | TOTAL TIME: 1 HR 15 MIN

1 (8-oz.) block **cream cheese**, softened

1 ½ c. shredded **pepper jack**

1 clove **garlic**, minced

Kosher salt

Freshly ground **black pepper**

12 **jalapeños**

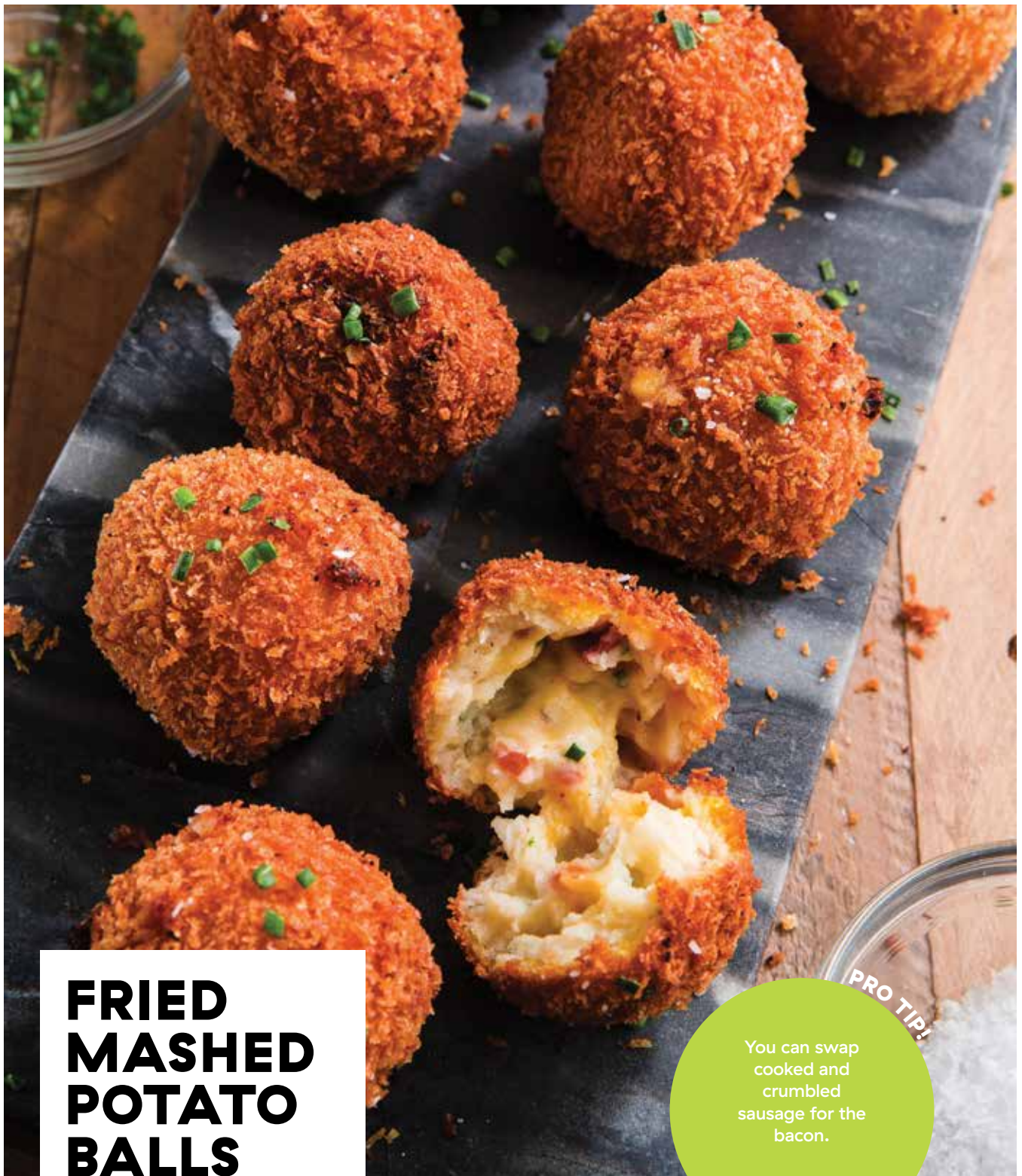
12 strips **bacon**, halved

1. In a large bowl, combine cream cheese, pepper jack, and garlic. Season with salt and pepper.

2. Halve jalapeños lengthwise, and use a spoon to remove seeds and veins. Fill jalapeños with cheese mixture and wrap each with bacon.

3. Working in batches, place jalapeños in a single layer in air-fryer basket. Cook at 400° until cheese is bubbly and bacon is cooked through, 10 to 12 minutes.





FRIED MASHED POTATO BALLS

SERVES 4 | TOTAL TIME: 50 MIN

3 strips **bacon**
3 c. leftover **mashed potatoes**
 $\frac{3}{4}$ c. shredded **cheddar**
2 tbsp. thinly sliced **chives**
 $\frac{1}{2}$ tsp. **garlic powder**
Kosher salt
Freshly ground **black pepper**
2 large **eggs**, beaten
 $1\frac{1}{3}$ c. **panko bread crumbs**

1. In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Drain on a paper towel-lined plate. Crumble bacon into a large bowl and combine with mashed potatoes, cheddar, chives, and garlic powder. Season with salt and pepper.
2. Place eggs and panko in separate shallow bowls. Use a small cookie scoop to measure 1" to 2" portions of mashed potatoes. Use your hands to shape mixture into balls, then dredge first in eggs and then in panko.
3. Working in batches, arrange potato balls in a single layer in air-fryer basket. Cook at 375° until panko is golden, about 10 minutes.
4. Season immediately with salt before serving.

PRO TIP!
You can swap cooked and crumbled sausage for the bacon.



SPINACH ARTICHOKE ZUCCHINI BITES

SERVES 6 | TOTAL TIME: 30 MIN

4 oz. **cream cheese**, softened
 $\frac{2}{3}$ c. shredded **mozzarella**
 $\frac{1}{4}$ c. freshly grated **Parmesan**
 $\frac{1}{2}$ c. **canned artichoke hearts**, drained and chopped
 $\frac{1}{2}$ c. **frozen spinach**, thawed and drained
2 tbsp. **sour cream**
2 cloves **garlic**, minced
Pinch **crushed red pepper flakes**
Kosher salt
Freshly ground **black pepper**
3 medium **zucchini**, cut into $\frac{1}{2}$ " rounds

1. In a medium bowl, combine cream cheese, mozzarella, Parmesan, artichoke hearts, spinach, sour cream, garlic, and red pepper flakes. Season with salt and pepper.

2. Working in batches, add zucchini slices in a single layer to air-fryer basket. Cook at 375° for 8 minutes, then top each slice with 1 tablespoon cream cheese mixture.

3. Return slices to air fryer and continue cooking in batches until cheese is deeply golden and zucchini is tender, about 10 minutes more.

BACON-WRAPPED PICKLES

SERVES 8 TO 10 | TOTAL TIME: 1 HR 10 MIN

18 mini dill pickles

4 oz. **cream cheese**, softened

½ c. shredded **cheddar**

1 clove **garlic**, minced

6 strips **bacon**, quartered

1. Halve pickles, scoop out centers and discard.
2. In a small bowl, stir together cream cheese, cheddar, and garlic until combined. Spoon mixture into pickles, and wrap each with cut bacon.
3. Working in batches, arrange pickles in a single layer in air-fryer basket. Cook at 400° until bacon is cooked through, 12 minutes.



HOMEMADE TATER TOTS

SERVES 10 | TOTAL TIME: 1 HR 50 MIN

3 lb. **russet potatoes**, peeled
1½ tsp. **kosher salt**, plus more for serving
½ tsp. **garlic powder**
¼ tsp. **onion powder**
Freshly ground **black pepper**

1. In a large pot of boiling water, cook potatoes until they are just barely firm when tested with a knife, about 7 minutes. Drain and let cool.
2. Use medium holes on box grater to shred potatoes. In a large bowl, combine shredded potatoes, 1½ teaspoons salt, garlic powder, onion powder, and pepper. Use your hands to form about 2 tablespoons of mixture into a tater tot shape, gently squeezing as necessary.
3. Working in batches, place tater tots in air-fryer basket. Cook on 375° until golden, 20 minutes, stopping to shake basket halfway through.
4. Remove tots from basket and sprinkle with salt before serving.





PRO TIP!

After parboiling, the potatoes will be a bit sticky. That's a good thing! It's how they stick together without any flour.

delish

EDITORIAL DIRECTOR

Joanna Saltz

FOOD DIRECTOR Lauren Miyashiro

DIRECTOR OF CONTENT OPERATIONS Lindsey Ramsey

ART DIRECTOR Alexandra Folino

DESIGNER Alyssa Gray

FOOD EDITOR Lena Abraham

ASSISTANT FOOD EDITOR Makinze Gore

TEST KITCHEN MANAGER June (Jiuxing) Xie

COPY EDITOR Elzy Kolb

VP CHIEF REVENUE OFFICER Dan Fuchs

HEAD OF MARKETING AND BRAND STRATEGY Kate English

GENERAL MANAGER Chis Tosti

SALES DIRECTOR Kimberly Parrilla

MARKETING MANAGER Meredith Manning

BUSINESS OPERATIONS MANAGER Martin Johnson



HEARST SPECIALS VP, PUBLISHER

Jacqueline Deval

HEARST MAGAZINES DIVISION

PRESIDENT Troy Young

CHIEF CONTENT OFFICER Kate Lewis

EXECUTIVE VICE PRESIDENT, CHIEF FINANCIAL OFFICER & DIRECTOR OF GLOBAL OPERATIONS Debi Chirichella

SENIOR VICE PRESIDENT & CHIEF BUSINESS OFFICER Kristen O'Hara

PUBLISHED BY HEARST COMMUNICATIONS, INC.

PRESIDENT & CHIEF EXECUTIVE OFFICER Steven R. Swartz

CHAIRMAN William R. Hearst III

EXECUTIVE VICE CHAIRMAN Frank A. Bennack, Jr.

CHIEF OPERATING OFFICER Mark E. Aldam

SECRETARY Catherine A. Bostron

Hearst Specials, 300 West 57th Street, New York, NY 10019 Copyright © 2020 Hearst Magazines Media, Inc. Delish is a registered trademark of Hearst Magazines Media, Inc. Hearst Specials is a trademark of Hearst Magazines Media, Inc. All rights reserved. No part of this publication may be reproduced in any form without written permission from the publisher. Printed in U.S.A.

PHOTO CREDITS

COVER PHOTOGRAPHY Emily Hlaváč Green

BEATRIZ DE COSTA p. 12, 13

EMILY HLAVÁČ GREEN p. 16, 17, 37, 55

ERIKA LAPRESTO p. 40

ETHAN CALABRESE p. 11, 46, 79

KAT WIRSIG p. 74

PARKER FEIERBACH p. 6, 8, 10, 14, 15, 18, 19, 20, 21, 22, 23, 24, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 38, 39, 41, 42, 44, 45, 47, 48, 49, 50, 51, 52, 53, 54, 56, 57, 58, 60, 61, 62, 63, 64, 65, 66, 67, 68, 69, 70, 72, 73, 75, 76, 77, 78, 80, 81, 82, 84, 85, 86, 87, 88, 89, 90, 91, 92, 93, 94, 95

ILLUSTRATIONS BY ALEXANDRA FOLINO

WHY LIMIT HAPPY TO AN HOUR?



**MARGARITAS,
MIMOSAS,
MARTINIS,
JELL-O SHOTS,
AND MORE!**

Delish Ultimate Cocktails provides everything you need to make amazing drinks at home...and then some. Recipes include best-ever classics, insane ideas (like Flamin' Hot Cheetos Bloody Marys) and even fun mocktails — because everyone's invited for happy hour!

**AVAILABLE WHEREVER
BOOKS ARE SOLD!**

